

Favorites Continued...

| Pork | Vegetables and Tofu |
|---|---|
| Ma Shu Pork 木須肉 \$6.95 (substitute vegetable) Shredded pork, cabbage sautéed with scallion fried eggs, mushrooms and bamboo shoots. Served with pepper thin pancakes. (Five to six orders) Lg. pm. paucal \$10.50 each. | Vegetable Delight 素什錦 \$6.25 A tempting assortment of seasonal favorites, stir-fried with bamboo shoots and water chestnuts, tossed in a light wine sauce. |
| Sweet & Sour Pork 糖酸肉 \$6.75 (substitute Chicken) Strips of pork sautéed with fresh ginger, bamboo shoots, and tree mushrooms, tossed with chilis and a dark, seasoned garlic hot sauce. | Sautéed Spinach and Tofu 菠菜豆腐 \$6.25 Fresh spinach sautéed with garlic and tofu in a light wine sauce. (a spinach lover's favorite!) |
| Shredded Pork with Garlic Hot Sauce 飘香肉片 \$6.75 Strips of pork sautéed with fresh ginger, bamboo shoots, and tree mushrooms, tossed with chilis and a dark, seasoned garlic hot sauce. | Spicy Szechuan Tofu 四川豆腐 \$6.25 Braised crispy tofu with broccoli and bamboo shoots, served with a dark, spicy hot garlic sauce. |
| Shredded Pork with Baked Tofu 香干肉片 \$6.75 Strips of pork and baked tofu sautéed with shredded onions and bamboo shoots in a savory garlic sauce. | Seasonal Vegetables 炒时菜 \$6.25 These vegetables vary from day to day depending on seasonal availability, please ask your server about our daily specials. |
| Twice Cooked Pork 回锅肉 \$6.75 Braised pork sliced very thin then sautéed with bell peppers, bamboo shoots, and cabbage in a spicy sauce. | Tofu with Black Mushrooms 冬菇豆腐 \$6.25 Fresh tofu and black mushrooms sautéed with bamboo shoots in dark garlic house sauce. |
| Pepper Salted Spare ribs 椒盐排骨 \$6.95 Sliced pork ribs covered in a thick batter then cooked to a crisp and briefly stir-fried with hot pepper and onions. | Crispy Tofu with Vegetables 香菜豆腐 \$6.25 Crispy tofu sautéed with assorted seasonal vegetables in a dark, seasoned garlic sauce. |
| Peking Pork Chops 京都排骨 \$6.95 Sliced pork chops cooked to a crisp then tossed in the wok with our mouth watering Peking sauce. | Ma Shu Tofu 麻婆豆腐 \$6.75 A classic tofu recipe with ground pork, peas and carrots in a homemade spicy house sauce. (can be made without meat) |
| Fish | Chinese Greens with Black Mushrooms 冬菇菜心 \$6.50 Delicious black mushrooms sautéed with fresh Chinese greens in a light savory seasoned sauce. |
| Hot Braised Fish 干烧鱼 \$12.95 Fried whole fish braised with green onions in our spicy hot ginger sauce for that special taste. | Szechuan Style String Beans 四季豆 \$6.25 String beans sautéed with a seasoned garlic hot sauce. (Delicious!) |
| Sweet & Sour Fish 糖醋鱼 \$12.95 This whole fish is deep fried to a golden brown, then topped with our homemade tangy sweet and sour sauce. | Szechuan Eggplant 鱼香茄子 \$6.50 Freshly diced eggplant, cooked to a golden brown and served with a house garlic hot sauce. |
| Crispy Flounder 干煎脆皮 \$12.95 A tender whole white meat fish steamed with ginger and green onions in a light white sauce. | Seafood |
| Steamed Whole Fish of the Day 清蒸全鱼 \$12.95 A tender whole white meat fish steamed with ginger and green onions in a light wine sauce. | Loose Shrimp 虾米炒 \$9.95 A generous gathering of shrimp half is sautéed in a light wine sauce, the other half hot braised in a chili, garlic, ginger and tomato sauce. |
| We accept Visa and MasterCard. No personal checks accepted. Not responsible for lost, or damaged items. | Shrimp with Lobster Sauce 虾仁炒 \$9.95 Shrimp sautéed with whipped egg, peas, and carrots in a special light wine lobster sauce. |
| | Shrimp with Peas Vegetables 青菜炒 \$9.95 A generous amount of shrimp sautéed with mixed vegetables in a light Chinese white sauce. |
| | Shrimp Pan Shrimp 宫保虾 \$9.95 |
| | Snow Pea Shrimp 雪豆炒 \$9.95 |
| | Sweet & Sour Shrimp 甜酸虾 \$9.95 |

Chef's Special Suggestions:

| Seafood | Noodles |
|---|--|
| Plumy Walnut Shrimp 虾仁炒 \$9.95 Lightly battered shrimp tossed in a creamy sauce adorned with candied walnut. | Noodles are the perfect food offering a nutritionally complete meal in a bowl. Noodles are a source of complex carbohydrates which the body can burn most easily to provide energy. |
| Szechuan Pork Fish 豆瓣鱼 \$9.95 Sliced boneless fish served with tofu in a spicy Szechuan garlic sauce and finished with fresh green onions. | Bamboo Garden Noodle Soup 竹园汤 \$5.75 Assorted seafood fresh vegetables chicken and beef served with our house noodles in a light chicken broth. |
| Seafood Delicacies 什锦海鲜 \$9.95 Scallops, shrimp and calamari are the cornerstones of this mouth-watering seafood dish sautéed together with a dash of white wine and fresh vegetables (this will soon become your favorite dish!) | Peking Noodle Soup 大油汤 \$5.75 A classic noodle soup with shredded chicken, cabbage and whipped eggs in a light chicken broth. |
| Hot Braised Shrimp 干烧虾 \$9.95 (substitute scallops) Szechuan gulf shrimp braised in chili paste, garlic, ginger, and tomato. | Taiwan Style Rice Noodles 台式炒米粉 \$5.25 rice noodles with shredded mushrooms, cabbage, onions and bean sprouts. |
| Scallops with Garlic 象鼻干 \$9.95 Hot and spicy scallops sautéed with fresh ginger, bamboo shoots and tree mushrooms, tossed with chili in a dark, seasoned sauce. | Tomato Beef Chow Mein 番茄牛炒麵 \$5.75 An assorted combination of seafood, meat and fresh vegetables sautéed with our chef's special dark sauce in a beautiful basket of crispy pan-fried noodles. |
| Szechuan Spicy Scallops 四川干贝 \$9.95 Hot marinated scallops quickly sautéed with sweet green peppers and bamboo shoots, accented with our tangy special pungent sauce. | Beef Noodle Stew 牛肉麵 \$5.75 A classic homemade beef stew recipe with five-spices served with house noodles in a mildly spicy beef broth. |
| Fried Rice 炒饭 \$6.25 Vigorously stir-fried rice with green onions, sliced carrots, and peas. | Vegetable Noodle Soup 素什锦汤 \$5.25 Assorted vegetables with black mushrooms in a clear chicken broth. |
| Egg Chicken, Beef or Pork 炒蛋 \$5.25 Just choice of meat | Chow Mein Noodle Soup 炒麵汤 \$5.75 Stir-fried assorted seafood and mixed vegetables on top of house noodles in a spicy chicken broth. |
| Vegetable or Shrimp 炒时菜 \$5.75 Assorted combination | Pickled Green Pork Noodle Soup 竹园肉丝汤 \$5.25 Shredded pork and chinese pickle in a bowl of fresh noodles. |
| Assorted Combination 什锦 \$6.25 A classic Chinese mixture of seafood, meat and fresh vegetables. | Pickled Snow Crab Noodle Soup 雪蟹肉丝汤 \$5.25 Pickled snow crab with shredded pork served with fresh noodles in a light chicken broth. |
| Steamed Rice 白饭 \$0.75 | Zhu Xiang Noodles 炸醬麵 \$5.25 Ground beef sautéed with zucchini, onions and garlic braised in a dark bean sauce served on house noodles. |
| Chow Mein 炒麵 \$9.95 Thick Chaste noodles quickly stir-fried with bean sprouts and green onions. | Singapore Rice Noodles 星洲炒米粉 \$5.75 Rice noodles served in a Singapore style curry. |
| or Chow Fun 炒粉 \$9.95 Thick Chaste noodles quickly stir-fried with bean sprouts and green onions. | House Duck Noodle Soup 竹园鸭汤 \$5.75 1/4 Duck served over noodles in our famous broth. |
| Assorted Combination 什锦 \$6.25 A jubilee of assorted seafood, meat and vegetables. | |
| We use absolutely no MSG | |

Bamboo Garden Restaurant

301 Visitation Ave.
Brisbane, CA 94005



Business Hours

Sun. - Wed. 11:00 am - 9:00 pm

Thur. - Sat. 11:00 am - 9:30 pm

Open Daily

Tel: 415-467-5370

Fax: 415-467-0302

Combination Meals

Served for two or more people

(A) \$9.95 Per Person

For two People:

Egg Rolls
Fried Won Ton
Won Ton Soup
Sweet & Sour Pork
Chicken With Cashew Nuts
Steamed Rice
Tea & Fortune Cookies
For three people add:
Mo-Shu Pork
For four people add:
Mongolian Beef
For five people add:
Prawns With Chinese Peas
For six people add:
Vegetable Delight

(A) \$10.95 Per Person

For two People:

Egg Rolls
Fried Prawns
Sizzling Rice Soup
Broccoli Beef
Sweet & Sour Pork
General's Chicken
Steamed Rice
Tea & Fortune Cookies
For three people add:
Mo-Shu Pork (3 pancakes)
For four people add:
Happy Family
For five people add:
Kung Pao Prawns
For six people add:
Vegetable Delight

Lunch Specials

11:00 am - 3:00 pm

Served with house soup and rice, (add fried rice charge-\$0.50, one eggroll charge-\$0.75)

\$5.25

Mongolian Beef 蒙古牛
Broccoli Beef 芥蘭牛
Sesame Chicken 芝麻雞
General's Chicken 左宗雞
Cashew Chicken 腰果雞
Chicken with Peppery Sauce 醬爆雞
Orange Beef 橙汁牛
Ma Po Tofu 麻婆豆腐
Curry Chicken 咖喱雞
Sesame Beef 芝麻牛

Kung Pao Chicken 宮保雞
Lemon Chicken 檸檬雞
Sweet & Sour Pork 甜酸肉
Almond Chicken 杏仁雞
Broccoli Chicken 芥蘭雞
Vegetable Delight 素什錦
Sprunch and Tofu 蔬菜豆腐
Orange Chicken 橙汁雞
Tomato Beef 番茄牛
Szechuan Style Beef 四川牛

\$5.75

Shrimp with Lobster Sauce 蝦龍蝦
Kung Pao Shrimp 宮保蝦
Shrimp with Black Bean Sauce 豆豉蝦
Szechuan String Beans 干扁四季豆
Shredded Pork 魚香肉絲
with Garlic Sauce
Tomato Beef Chow Mein 番茄牛肉炒麵
Crispy Tofu with Vegetables 素菜豆腐
Hunan Chicken 湖南雞
Shrimp with Stirred Vegetable 素菜蝦
Shredded Pork with Pickled Tofu 香干肉絲

House Special Over Rice 什錦蓋飯
Szechuan Hot Fish 豆瓣魚片
Chicken with Mushrooms 蘑菇雞片
Twice Cooked Pork 回鍋肉
Chicken with Black Bean Sauce 豆瓣雞
Fish with Vegetables 魚菜魚片
Eggplant with Garlic Sauce 魚香茄子
Chicken with Tofu 豆腐雞
Chicken with Snow Peas 雪豆雞片
Homemade Pork Dumplings(10) 豬肉水餃

Banquet & private parties 10 to 500 people specializing in catering business meetings full service menu.

* Hot and spicy

Bamboo Garden

Appetizer:

Fried Wontons (8) 炸雲吞 \$3.25
Traditional shrimp and pork wontons.
Crab Cheese Puffs (6) 炸蟹角 \$3.25
Crab meat and cream cheese folded into wonton wrappers, then cooked to a golden brown crisp.
BBQ Pork Buns (4) 叉燒包 \$3.75
Straight from Chinatown! Steamed and served hot.
Spring Roll (4) 春捲 \$4.75
Silver-Wrapped Chicken (4) 銀包雞 \$4.25
Marinated tender chicken wrapped and served in a traditional silver lining.
Fried Prawns (8) 炸蝦 \$4.75
Buttered deep-fried prawns.
Fried Chicken Wings (8) 炸雞翅 \$4.75
BBQ Pork Strips 叉燒肉 \$5.25
Chinese pork, tenderloin marinated with our house red BBQ sauce and roasted in our traditional Chinese oven.

Soups:

Wonton Soup 雲吞湯 \$4.75 (\$3 \$6.75 (AO) \$8.75 (L)
Traditional shrimp and pork wontons served in a fine chicken broth.
Hot and Sour Soup 酸辣湯 \$4.75 (\$3 \$6.75 (AO) \$8.75 (L)
Chicken with Mushroom Soup 冬菇雞湯 \$4.75 (\$3 \$6.75 (AO) \$8.75 (L)
Sliced white meat chicken with Chinese black mushrooms and snow peas in a light chicken broth.
Seafood Egg Flower Soup 當家蟹花湯 \$4.75 (\$3 \$6.75 (AO) \$8.75 (L)
Whole Steamed Beef Soup 西湖牛肉羹 \$5.50 (\$3 \$6.75 (AO) \$8.75 (L)

Duck

House Duck 竹圍鴨 \$10.95 (L/2) \$18.95 (whole)
The traditional Chinatown duck! Marinated then roasted in our very own specialized oven.
Peking Duck 北京鴨 (2 hour prep time) \$22.95
An old Chinese cooking process where air is blown into the duck to separate the skin from the meat.
Served boneless with light pancakes, green onions, and Ho-Sin sauce. (Our house specialty)
House Duck over Rice 竹圍鴨飯 \$5.75
1/4 Duck served traditionally with rice

Please inform your server prior to ordering should you have any special dietary requirements.

House Special Appetizer:

Two-Po Platter (serves two) 寶貴盤 \$8.50
The ultimate house special of assorted appetizers, displayed on a tray with flange in the center for a minor roasting at the table.
Chinese Chicken Salad 錦沙池 \$5.50
Buttered chicken breast served on a bed of shredded lettuce with crushed nuts and rice noodles tossed with a special house dressing.
Homemade Pork Dumplings (10) 豬肉水餃 \$5.75
Tender pockets of dough stuffed with minced pork, Chinese cabbage, and green onions, lightly seasoned and pan-fried until one side is golden brown.
Homemade Pork Dumplings (10) 豬肉水餃 \$5.75
A hand-rolled spring egg roll filled with a gourmet mixture of shredded vegetables and cabbage, served with sweet and sour sauce.
Minced Chicken in Lettuce Cups 炒雞粒 \$7.25
Minced chicken sautéed with finely chopped mushrooms, celery, carrots, and water chestnuts, topped with rice noodles and served in fresh lettuce cups with a Peppery plum sauce
(4 lettuce cups) A meaty vegetable cup \$9.50

House Special Soups:

Sizzling Rice Soup 鍋巴湯 \$5.25 (\$3 \$7.25 (AO) \$9.25 (L)
An exquisite soup of white meat chicken, water chestnuts and mushrooms, accented as you taste with sizzling rice.
Won Tonten Soup 什錦雲吞湯 \$5.50 (\$3 \$7.50 (AO) \$9.50 (L)
Chinese wonton soup prepared with assorted seafood meat and vegetables in a fine chicken broth with shrimp and pork wontons.
Seafood and Tofu Soup 海鮮豆腐湯 \$5.75 (\$3 \$7.75 (AO) \$9.75 (L)
A hearty egg drop soup comprised of diced prawns scallops, crabmeat and tofu in a light clear chicken broth.
Combination in Clay Pot 什錦砂鍋 \$8.50 (AO) \$10.50 (L)
Seafood in Clay Pot 海鮮砂鍋 \$8.50 (AO) \$10.50 (L)

Minor food ingredients may vary slightly according to seasonal availability.

Bamboo Garden Favorites

Chicken

Ma-Shu Chicken 木須雞 \$6.95
(served with four pancakes) 4張餅
extra pancakes \$0.50 each.
Sesame Chicken 芝麻雞 \$6.50
(substitute beef)
Crispy white meat chicken tossed with sesame seeds and finished with a savory garlic sauce.
General's Chicken 左宗雞 \$6.50
Crispy-fried chicken served in a mildly spicy garlic sauce.
Kung Pao Chicken 宮保雞 \$6.50
Tender diced chicken sautéed with dried whole Szechuan hot peppers and roasted peanuts in a spicy hot Kung Pao sauce.
Lemon Chicken 檸檬雞 \$6.75
Marinated, boneless white meat chicken lightly breaded and glazed with our traditional sweet lemon sauce.
Hunan Chicken 湖南雞 \$6.75
(substitute beef or shrimp)
Spicy hot! Tender chicken sautéed with fresh broccoli onions and bell peppers, completed with a homemade spicy Hunan sauce.
(Shrimp add \$2.00)

Pepper Salted Crispy Chicken 椒鹽雞 \$6.75
Chicken cutlets covered in thick batter then cooked to a crisp and frickly stir-fried with hot peppers and onions.
Cashew Chicken 腰果雞 \$6.75
(substitute beef or shrimp)
Tender chicken cutlets sautéed with onions, bell peppers, and celery then topped with fresh roasted almonds
(Shrimp add \$2.00)
Chicken with Mushrooms 蘑菇雞片 \$6.75
White Meat chicken sautéed with mushrooms and snow peas in a light white wine sauce.

Indicates hot and spicy dishes which can be altered according to your taste

Beef

Ma-Shu Beef 木須牛 \$7.95
(served with four pancakes) 4張餅
extra pancakes \$0.50 each.
Mongolian Beef 蒙古牛肉 \$7.25
Tender beef slices sautéed with fresh green onions and ginger in a dark seasoned sauce, served on a bed of rice noodles.
Broccoli Beef 芥蘭牛肉 \$7.25
(substitute chicken)
Curry Beef 咖喱牛肉 \$7.25
(substitute chicken)
Sliced tender choice beef fillet sautéed with bell peppers, onions and rich terri sauce imported curry.
Orange Beef 橙香牛肉 \$7.25
(substitute chicken)
Sliced of tender beef stir-fried with dried chili pods, orange peels, garlic, and ginger in a sweet and tangy sauce.
Tomato Beef 番茄牛肉 \$7.25
(substitute chicken)
Tender sliced beef sautéed with tomatoes, onions, bell peppers and wrapped eggs.
Szechuan Style Beef 四川牛肉 \$7.25
Tender beef slices dipped in a light batter then sautéed with a spicy traditional Szechuan sweet garlic hot sauce.
Kung Pao Beef 宮保牛肉 \$7.25
Kung Pao Beef 宮保牛肉 \$7.95

House Specials

Sizzling Beef 燒板牛肉 \$7.95
Tender beef sautéed with grilled onions and bell peppers accented as your table on a sizzling hot plate.
Seafood Sizzling House Special 燒板海鮮 \$10.95
Scallops, shrimp and calamari stir-fried with fresh vegetables and served on a sizzling hot plate.
Happy Family 全家福 \$9.95
A classic entree with an assortment of seafood and meat sautéed with vegetables in a house brown sauce. Guaranteed to please the palate.
Beef with Tofu 豆腐牛肉 \$7.25
Family Style Tofu 家常豆腐 \$6.50
Chicken with Black Bean Sauce 豆瓣雞 \$6.50
Tender chicken morsels sautéed with bell peppers and onions, finally covered in a traditional garlic black bean sauce.

酒席 \$88 (六人) BANQUET \$88 (Serve 6)
七彩瑤柱羹 Rainbow Dried Scallop Soup
鎮江焗肉排 House Special Spare ribs
骨香龍利球 Mixed Vegetable with Fillet of Sanddab
椒鹽焗肉蟹 f Spicy Salted Crab
合桃明蝦球 Honey Walnut Prawns
椒鹽焗雞翼 f Spicy Salted Chicken Wings
花雕醉大蝦 Drunken Clams
翡翠伴三鮮 Seafood with Vegetable
奉送合時生果及精美甜品 Free Seasonal Fruit & Dessert
(改菜—每個菜價值五元) (Each Item Valued \$5)

酒席 \$108 (八人) BANQUET \$108 (Serve 8)
招牌瑤柱羹 House Special Dried Scallop Soup
椒鹽焗肉排 f Spicy Salted Spare ribs
當紅炸子雞 Crispy Fried Chicken
干煎雙龍利 Deep Fried Sanddab with Soysauce (2)
薑蔥焗龍蝦 Crab & Lobster in Ginger and Green Onion
椒鹽焗中蝦 f Spicy Salted Prawn
雙菇扒菜膽 Double Mushroom with Vegetable
豉椒炒大蝦 f Black Bean Sauce Clams
翡翠伴三鮮 Seafood with Vegetable
奉送揚州炒飯 Free Yangchow Fried Rice
奉送合時生果及精美甜品 Free Seasonal Fruit & Dessert
(改菜—每個菜價值七元) (Each Item Valued \$7)

酒席 \$128 (八人) BANQUET \$128 (Serve 8)
紅燒雙龍翅 Chicken & Pork Shark Fin Soup
紅燒大鵝鶻 Sparerib in Sweet Orange Sauce
京都焗肉排 Deep Fried Sanddab with Soysauce (2)
當紅炸子雞 Crispy Fried Chicken
薑蔥焗雙蟹 Green Onion Flavored Chicken
招牌蔥油雞 Green Onion Flavored Chicken
雙菇扒菜膽 f Two Kinds of Mushrooms with Vegetable
豉椒炒大蝦 f Black Bean Sauce Clams
翡翠伴三鮮 Seafood with Vegetable
奉送揚州炒飯 Free Yangchow Fried Rice
奉送合時生果及精美甜品 Free Seasonal Fruit & Dessert
(改菜—每個菜價值八元) (Each Item Valued \$8)

酒席 \$148 (十人) BANQUET \$148 (Serve 10)
紅燒海皇翅 Seafood Shark Fin Soup
合桃明蝦球 Honey Walnut Prawns
鎮江焗排骨 House Special Spare ribs
當紅炸子雞 Crispy Fried Chicken
椒鹽焗雙蟹 f Spicy Salted Crabs (2)
骨香龍利球 Mixed Vegetable with Fillet of Sanddab
翡翠伴三鮮 Seafood with Vegetable
豉椒炒大蝦 f Black Bean Sauce Clams
雙菇扒菜膽 Two Kinds of Mushrooms with Vegetable
奉送揚州炒飯 Free Yangchow Fried Rice
奉送合時生果及精美甜品 Free Seasonal Fruit & Dessert
(改菜—每個菜價值九元) (Each Item Valued \$9)

* 所有酒席附加 15% 服務費 *

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酒席 \$168 (十人) BANQUET \$168 (Serve 10)
紅燒海皇翅 Seafood Shark Fin Soup
紅燒大鵝鶻 Barbeque Quails (10)
脆皮炸子雞 Lobsters in Ginger and Green Onion (2)
合桃明蝦球 Crispy Fried Chicken
合桃明蝦球 Honey Walnut Prawns
椒鹽焗雙蟹 f Spicy Salted Crabs (2)
海鮮焗雙蟹 Seafood with Vegetable
椒鹽焗龍蝦 Mixed Vegetable with Fillet of Sanddab
北菇扒雙蔬 Black Mushroom with Vegetable
奉送揚州炒飯 Free Yangchow Fried Rice
奉送合時生果及精美甜品 Free Seasonal Fruit and Dessert
(改菜—每個菜價值十元) (Each Item Valued \$10)

酒席 \$198 (十人) BANQUET \$198 (Serve 10)
香茜象拔蚌湯 Cilantro Long Neck Clam Soup
碧綠象拔蚌 Long Neck Clam with Vegetable
北菇扒雙蔬 Braised Frog w/Black Mushroom & Dried Bean Curd
紅燒大鵝鶻 Barbeque Quails (10)
上海焗龍蝦 Supreme Broth Baked Lobsters (2)
瑤柱扒雙蔬 Dried Scallop with Vegetable
菜膽上海雞 Supreme Broth Chicken with Vegetable
蒜茸蒸海上鮮 Steamed Live Whole Fish
蒜茸蒸雙蟹 Garlic Steamed Crabs (2)
奉送成魚雞炒飯 Free Salted Fish & Chicken Fried Rice
奉送合時生果及精美甜品 Free Seasonal Fruit and Dessert
(改菜—每個菜價值十一元) (Each Item Valued \$11)

酒席 \$228 (十人) BANQUET \$228 (Serve 10)
(請於一天前預定) (Require ONE day advance order)
明蝦大沙律 Prawns Salad with Fresh Fruit
紅燒海皇翅 Scallop & Prawn Shark Fin Soup
香酥百花釀 Shrimp Balls
碧綠炒雙蟹 Seafood with Tender Green
北菇扒雙蔬 Mushroom over Vegetable
避風塘炒蟹 Bay Fung Tong Style Crabs (2)
北京片皮鴨 Peking Duck (whole, 10 wrappers)
上海焗龍蝦 Supreme Broth Baked Lobsters (2)
貴妃黃毛雞 Whole Chicken with Wine Sauce
奉送干燒伊麵 Free Braised E-Fu Noodle
奉送合時生果及精美甜品 Free Seasonal Fruit and Dessert
(改菜—每個菜價值十一元) (Each Item Valued \$11)

酒席 \$268 (十人) BANQUET \$268 (Serve 10)
(請於一天前預定) (Require ONE day advance order)
龍蝦大沙律 Lobster Salad with Fresh Seasonal Fruit
百花鳳尾蝦 Crispy Fried Stuffed Prawn
翡翠海中寶 Seafood with Tender Green
瑤柱扒雙蔬 Dried Scallop over Vegetable
紅燒雙肉翅 Crab Meat Shark Fin Soup
避風塘炒蟹 Whole Chicken with Wine Sauce
花雕黃毛雞 Steamed Whole Fresh Fish
清蒸海上鮮 Peking Duck (whole, 10 wrappers)
北京片皮鴨 Free Braised E-Fu Noodle
奉送干燒伊麵 Free Seasonal Fruit and Dessert
奉送合時生果及精美甜品 Free Seasonal Fruit & Dessert
(改菜—每個菜價值十二元) (Each Item Valued \$12)

* 所有酒席附加 15% 服務費 *

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避風塘海鮮茶寮

BAY FUNG TONG
SEAFOOD TEA HOUSE
1916 FRANKLIN STREET
OAKLAND CA 94612
BETWEEN 19TH STREET AND 20TH STREET
☎ 510-832-3298
OPEN DAILY 11:00AM ~ 9:30PM



廚師好介紹 Chef Special

紅燒大鵝鶻 (每隻) 1 Deep Fried Quails (each) 2.50
香酥當春卷 (4) 2 Vegetable Egg Rolls (4) 4.50
生煎餛飩 (每碗) 3 Potstickers with Pork (6) 4.50
雞蓉生菜包 4 Lettuce with Minced Chicken 8.50
乳鴿生菜包 5 Lettuce with Minced Squab 9.50
干煎大龍利 6 Deep Fried Sanddab with Soysauce 7.50
脆皮炸子雞 (半隻) 7 Crispy Fried Chicken (half) 7.50
客家鹽焗雞 (半隻) 8 Steamed Salted Baked Chicken (half) 7.50

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| 雞類 | Chicken | |
| 木須炒雞絲 | 33 Mushu Chicken (6 wrappers)..... | 5.95 |
| 香橙煎軟雞 | 34 Sweet Orange Sauce with Chicken..... | 5.95 |
| 蒙古滑雞柳 | 35 Mongolian Chicken..... | 5.95 |
| 黑椒爆雞片 | 36 Black Pepper and Chicken..... | 5.95 |
| 芝麻咕嚕雞 | 37 Sweet & Sour Chicken..... | 5.95 |
| 芥蘭炒雞球 | 38 Chicken with Chinese Broccoli..... | 5.95 |
| 蘭豆雙菇雞 | 39 Snow Pea Double Mushroom Chicken..... | 5.95 |
| 咖喱炒雞柳 | 40 Curry Chicken..... | 5.95 |
| 牛肉類 | Beef | |
| 木須炒牛肉 | 41 Mushu Beef (6 wrappers)..... | 6.95 |
| 蒙古鮮牛肉 | 42 Mongolian Beef..... | 6.95 |
| 豉椒炒牛肉 | 43 Black Bean Sauce Beef..... | 6.95 |
| 中式洋蔥牛 | 44 Sweet Orange Sauce Beef..... | 6.95 |
| 豆腐炆牛肉 | 45 Tofu and Beef..... | 6.95 |
| 咖喱炒牛肉 | 46 Curry Beef..... | 6.95 |
| 蘭豆炒牛肉 | 47 Snow Pea Beef..... | 6.95 |
| 黑椒爆牛肉 | 48 Black Pepper Spicy Beef..... | 6.95 |
| 豬肉類 | Pork | |
| 木須豬肉絲 | 49 Mushu Pork (6 wrappers)..... | 5.95 |
| 客家正扣肉 | 50 Sliced Pork w/Preserved Mustard Green..... | 5.95 |
| 椒鹽焗排骨 | 51 Spicy Salted Pork Spareribs..... | 5.95 |
| 京都焗肉排 | 52 Spareribs with Sweet Orange Sauce..... | 5.95 |
| 芝麻咕嚕肉 | 53 Sweet & Sour Pork..... | 5.95 |
| 蘭豆炒肉片 | 54 Snow Pea with Pork..... | 5.95 |
| 黑椒炒肉片 | 55 Black Pepper and Pork..... | 5.95 |
| 咖喱炒肉片 | 56 Curry Pork..... | 5.95 |
| 蔬菜類 | Vegetable | |
| 干扁四季豆 | 57 Sauté Green Beans..... | 4.95 |
| 蒜茸炒菠菜 | 58 Garlic Sauce Spinach..... | 4.95 |
| 雙菇扒蘭豆 | 59 Two Kinds of Mushroom w/ Snow Pea..... | 4.95 |
| 西蘭花豆腐 | 60 Broccoli with Deep Fried Tofu..... | 4.95 |
| 蠔油鮮芥蘭 | 61 Chinese Broccoli with Oyster Sauce..... | 4.95 |
| 雜菜滑豆腐 | 62 Deep Fried Tofu with Mixed Vegetable..... | 4.95 |
| 白菜伴冬菇 | 63 Bok Choy & Mushroom w/Oyster Sauce..... | 4.95 |
| 蒜茸芥菜膽 | 64 Garlic Sauce Mustard Green..... | 4.95 |
| 炒飯 | Fried Rice | |
| 楊州炒飯 | 65 Yangchow Fried Rice..... | 4.95 |
| 生炒牛飯 | 66 Beef Fried Rice..... | 4.95 |
| 蝦仁炒飯 | 67 Shrimp Fried Rice..... | 4.95 |
| 生炒雞粒飯 | 68 Shredded Chicken Fried Rice..... | 4.95 |
| 雜菜炒飯 | 69 Mixed Vegetable Fried Rice..... | 4.95 |
| 咸魚粒炒飯 | 70 Salted Fish & Chicken Fried Rice..... | 6.95 |
| 福建炒飯 | 71 Fukien Fried Rice..... | 9.50 |
| 驚禽炒飯 | 72 Prawn & Chicken Sauce over Fried Rice..... | 9.50 |

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| 精美小菜 | House Special | \$4.95 each |
| 菜遠龍利球 | 73 Vegetable w/Fillet of Sounded Fish | |
| 北菇滑雞翼 | 74 Oyster Sauce Chicken Wings | |
| 生菜炆牛腩 | 75 Beef Tendon and Lettuce | |
| 滑蛋炒蝦仁 | 76 Egg & Shrimp | |
| 西蘭炒牛肉 | 77 Broccoli Beef | |
| 豉椒炆塘虱 | 78 Black Bean Sauce with Catfish | |
| 什菜炒雞球 | 79 Chicken with Mixed Vegetable | |
| 紅燒暖豆腐 | 80 Crispy Meat Stuffed Tofu | |
| 豉椒鮮魷魚 | 81 Black Bean Sauce Squid | |
| 魚香辣茄子 | 82 Sauté Eggplant with Shredded Pork | |
| 椒鹽焗雞翼 | 83 Spicy Salted Chicken Wings | |
| 蜜菜滑肉片 | 84 Tender Pork and Spinach | |
| 四季豆牛肉 | 85 Green Beans with Beef | |
| 椒鹽魷魚酥 | 86 Spicy Salted Squid | |
| 芽菜炒肉絲 | 87 Shredded Pork and Bean Sprout | |
| 麻婆滑豆腐 | 88 Spicy Tofu (with Shredded Pork) | |
| 宮保雞粒丁 | 89 Kung Pao Chicken | |
| 芥菜炒肉片 | 90 Mustard Green with Pork | |
| 炒粉、炒麵、炒米粉 | Chow Fun, Noodles, or Chow Rice Noodles | |
| 炒麵、炒粉、炒粉麵 | You can choose either Dry or Wet Chow Fun | |
| (肉麵加一元; 免費加辣) | (Pon-fried Noodles add \$1.00; Free Chili added) | |
| 干炒招牌麵(河或米粉) | 109 House Special Chow Mein or Ho Fun or Rice Noodles | 5.95 |
| 干炒海鮮麵(河或米粉) | 110 Seafood Chow Mein or Ho Fun or Rice Noodles | 5.95 |
| 干炒蝦球麵(河或米粉) | 111 Prawns Chow Mein or Ho Fun or Rice Noodles | 5.95 |
| 干炒肉片麵(河或米粉) | 112 Sliced Pork Chow Mein or Ho Fun or Rice Noodles | 4.95 |
| 干炒雞球麵(河或米粉) | 113 Chicken Chow Mein or Ho Fun or Rice Noodles | 4.95 |
| 干炒牛肉麵(河或米粉) | 114 Beef Chow Mein or Ho Fun or Rice Noodles | 4.95 |
| 干炒叉燒麵(河或米粉) | 115 Barbecue Pork Chow Mein or Ho Fun or Rice Noodles | 4.95 |
| 干炒肉排麵(河或米粉) | 116 Shredded Pork Chow Mein or Ho Fun or Rice Noodles | 4.95 |
| 汽水、酒類 | Beverage | |
| 白酒 (每支) | House Red (per bottle)..... | 15.99 |
| 紅酒 (每支) | House White (per bottle)..... | 15.99 |
| 白酒 (每杯) | House Red (per glass)..... | 4.99 |
| 紅酒 (每杯) | House White (per glass)..... | 4.99 |
| 青島啤酒 | Tangtoo..... | 2.50 |
| 喜力啤酒 | Hariken..... | 2.50 |
| 百威啤酒 | Budweiser..... | 3.80 |
| 蘋果汁 | Apple Cider..... | 0.69 |
| 可口可樂 | Coke..... | 0.69 |
| 七喜 | 7-Up..... | 0.69 |
| 健怡可樂 | Diet Coke..... | 0.69 |
| 礦泉水 | Bottle Mineral Water..... | 0.69 |
| ***** | ***** | |
| 蒜苗白飯 | Steam Rice..... | 0.50 |
| • Hot & Spicy • | • Hot & Spicy • | |

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| 和菜 \$22 (三人) | \$22 (Serve 3) |
| 海鮮豆腐羹 | Seafood and Tofu Soup |
| 京都焗肉排 | Peking Spareribs |
| 四季豆牛肉 | Green Bean with Beef |
| 麻婆炒豆腐 | Spicy Tofu with Shredded Pork |
| 蒜茸炒菜膽 | Garlic Vegetable |
| 奉送合時生果及精美甜品 | Free Seasonal Fruit & Dessert |
| (每菜一每碗菜價三元) | (Each Item Valued \$3) |
| 和菜 \$25 (三人) | \$25 (Serve 3) |
| 西湖牛肉羹 | Minced Beef and Tofu Soup |
| 干煎大龍利 | Deep Fried Sanddab with Sausage |
| 京都焗肉排 | Peking Spareribs |
| 椒鹽焗中蝦 | Spicy Salted Prawns |
| 蒜茸炒菜膽 | Garlic Vegetable |
| 奉送合時生果及精美甜品 | Free Seasonal Fruit & Dessert |
| (每菜一每碗菜價三元) | (Each Item Valued \$3) |
| 和菜 \$36 (四人) | \$36 (Serve 4) |
| 香茜海皇羹 | Cilantro Seafood Soup |
| 紅燒大鵝鴨 | Barbeque Quail (3) |
| 薑蔥焗龍蝦 | Ginger and Green Onion Lobster (1) |
| 豉椒炒大塊 | Clams with Black Bean Sauce |
| 三鮮扒菜膽 | Vegetable with Prawns, Scallops & Squids |
| 奉送合時生果及精美甜品 | Free Seasonal Fruit & Dessert |
| (每菜一每碗菜價四元) | (Each Item Valued \$4) |
| 和菜 \$58 (五人) | \$58 (Serve 5) |
| 海鮮豆腐羹 | Seafood Tofu Soup |
| 京都焗肉排 | Peking Spareribs |
| 干煎大龍利 | Deep Fried Sanddab with Sausage |
| 客家鹽焗雞 | Steamed Salted Baked Chicken (half) |
| 薑蔥焗龍蝦 | Ginger and Green Onion Lobster (1) |
| 客家正扣肉 | Sliced Pork w/Preserved Mustard Green |
| 椒鹽焗大塊 | Spicy Salted Prawns (with Shell) |
| 豉椒炒大塊 | Clams in Black Bean Sauce |
| 蒜茸炒菜膽 | Garlic Vegetable |
| 奉送合時生果及精美甜品 | Free Seasonal Fruit & Dessert |
| (每菜一每碗菜價四元) | (Each Item Valued \$4) |
| 和菜 \$78 (六人) | \$78 (Serve 6) |
| 香茜海皇羹 | Cilantro Seafood Soup |
| 紅燒大鵝鴨 | Barbeque Quail (6) |
| 干煎大龍利 | Deep Fried Sanddab with Sausage |
| 椒鹽焗魷魚 | Spicy Salted Squid |
| 薑蔥焗肉蟹 | Ginger and Green Onion Crab (1) |
| 合桃明蝦卷 | Honey Walnut Prawns |
| 蒙古鮮牛肉 | Mongolian Beef |
| 豉椒炒大塊 | Clams in Black Bean Sauce |
| 三鮮扒菜膽 | Vegetable with Prawns, Scallops & Squids |
| 奉送合時生果及精美甜品 | Free Seasonal Fruit & Dessert |
| (每菜一每碗菜價五元) | (Each Item Valued \$5) |
| • Hot & Spicy • | • Hot & Spicy • |

Lunch Special #1\$5.95

- Monday through Friday
Luncheon Special Served from 11:30 a.m. to 3 p.m.
Hot and Sour Soup, Onion Cake, Spicy Vegetable
And Choice of one of the following:
- Hunan-style Smoked Ham with Bamboo Shoots, hot & spicy, with rice
 - Boneless Bite-size Chicken with Fresh Garlic Sauce and Bamboo Shoots on Rice
 - Hunan-Style Stewed Beef Chunks with Vegetables and Rice
 - Sliced Beef and Vegetables with Rice
 - Cold Noodles
 - Pork Meat Sauce and Vegetables with Noodles
 - Pork Meat Sauce with Our Special Hot Sauce and Noodles
 - Hunan-Style Stewed Beef Chunks with Noodles

Lunch Specials #2\$6.95

- Monday through Friday
Luncheon Special Served from 11:30 a.m. to 3 p.m.
Hot and Sour Soup, Cold Noodle Salad, Dim Sum
And Choice of one of the following:
- Gong-Pou Chicken Hunan
 - Bite-Size Boneless Chicken with Fresh Garlic Sauce
 - Our Own Smoked Ham with Fresh Cloves of Garlic
 - Harvest Pork with Hearty Vegetables
 - Braised Fish Fillets
 - Spicy Beef with Green Onions in Wine Sauce

Prices subject to change and availability. All sales final upon delivery. Please check your order carefully. ©2004 Brandy Ho's Restaurant. All rights reserved.

BRANDY-HO'S
HUNAN FOOD
217 Columbus Ave.
San Francisco, CA 94133
Ph: 415-786-7527 Fax: 415-786-7528
www.brandyhos.com

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Hoi An Restaurant - we can bring your table to your table.

Serving San Francisco since 1989



BRANDY-HO'S
HUNAN FOOD
A DELIGHTFUL CHANGE FROM THE MUNDANE CHINESE

Beef

Hot and Sour Beef / \$7.95
This hot and sour taste is probably the most celebrated sauce of the Hunanese. It really contains only a small amount of souong agent (vinegar). Lightly sauté beef in oil and remove from wok, add ginger, garlic, carrots, onions and stir lightly until flavors are blended. Add wine, hot and sour sauce, and return beef to the wok and toss lightly.

Shredded Beef With Bell Peppers in Black Bean Sauce / \$7.95
Shredded beef placed briefly in hot wok. Remove beef and replace with bamboo shoots, bell peppers, fermented black beans, garlic and ginger. Return beef to wok for one minute.

Sliced Beef With Curry Garlic and Hot Sauce / \$7.95
Try this one. It's really tasty. We use our own curry sauce.

Spicy Beef With Green Onions in Wine Sauce / \$7.95
Thinly sliced beef heated to very hot wok for one minute. Remove beef and place slivers of carrots, onion, and green onions in wok. Add ginger, garlic and spicy wine sauce and return beef to wok for one minute. Excellent!

Beef With Bean Cake / \$7.95
Slices of beef are quick wokked lightly in oil then removed from wok. Green onions, wine and bean curd are placed in the hot wok and the beef is added and all are tossed together. This is a great high-protein dish and is very tasty.

Gon-Pow Shrimp and Beef • Hunan / \$11.95
Jumbo shrimp and beef placed in hot wok with oil, quickly tossed and removed. Add water chestnuts, bamboo shoots, onion, wine and hot garlic sauce. Separately deep fry peanuts, then add peanuts and shrimp to wok containing other ingredients and toss lightly. Simply scrumptious!!!

Beef With String Beans / \$7.95
Slices of beef are quick-wokked lightly in oil then removed. String beans fried separately for one minute. Place garlic, ginger, wine and brown bean sauce in wok, then return string beans and cook for another minute. Place beef in wok and toss together.

Pork

Ho Si Pork / \$9.95
Egg cabbage, liver ears, green onions with slivers of pork, ginger, garlic and wine, quick-wokked and served with four rice pancakes and Ho Sen Plum sauce. You place the mixture on the pancake and roll it up and eat with your fingers.

Sliced Fresh Tender Pork With Hot Garlic Sauce / \$9.95
Due to the time-consuming steps of preparation this dish must be ordered two days in advance.

Brandy's Pork With Sweet & Sour Sauce Hunan / \$7.95
Roll small pork pieces in eggs and flour and deep fry. In a separate wok, a sauce is prepared with garlic, bell pepper, carrots, white onion and pineapple. Remove pork from fry wok and toss with thick sauce in the wok. GREAT!

Harvest Pork With Hearty Vegetables / \$7.95
Sliced fermented pork with onion and cabbage sautéed with hot bean and wine sauce. NO GARLIC in this one. A favorite of Hunanese post-and workers.

Shredded Pork With Celery / \$7.95
Shredded pork, celery and carrots, cooked with bamboo shoots, fresh ginger sauce and hot bean sauce.

Shredded Pork With Vegetables and Hot Bean Sauce / \$7.95
Deep fried shredded pork with bamboo shoots, bell peppers and carrots sautéed in hot bean sauce.

Bean Curd With Meat Sauce / \$7.95
Bean curd stewed with a flavorful meat sauce, green onions, green peas and hot bean sauce.

String Beans With Meat Sauce / \$7.95
String beans stewed with a flavorful meat sauce and hot bean sauce.

Lamb

Lamb With Crispy Rice Noodles / \$11.95
Mix tender slices of marinated lamb, julienne onions, celery, carrots, bell peppers and onions in wok. Pass lamb slices through hot oil wok and set aside. Add the lamb to sauce and toss for two or three minutes. Remove with resulting sauce to top of crispy rice noodles.

Vegetables

Hot spicy. Renewed hot pepper if desired.

Harvest Bean Curd / \$5.95
Toss bean curd into wok and add cabbage, onion and hot bean sauce with wine. Sauté while tossing together.

Bean Curd With Curry / \$5.95
Onion, wine, garlic, ginger, bean cake and Brandy's curry sauce all placed in the wok and tossed lightly. This one is very good if you don't have a harkening for meat.

Old Country Vegetables / \$6.95
Slivers of bamboo shoots, tree ears, bok choy, ginger, garlic, white, sub-wokked with bean curd which has been deep fried.

Old Country Vegetables With Broccoli / \$6.95
Broccoli pre-cooked for tender, then placed in wok with slivers of bamboo shoots, tree ears, deep fried bean curd, ginger, wine and garlic. Quick wokked with or without pepper flakes.

Sautéed Deluxe Vegetables / \$6.95
Bok choy, sliced carrots, bamboo shoots and bean curd stir-fried with wine and fresh garlic.

Bean Curd With Chinese Pickled Vegetables / \$6.95
Nice Light Dish.

Spicy Eggplant (Served Hot) / \$6.95
Stir-fried eggplant with an excellent garlic sauce prepared with Chinese pork belly, hot oil, vinegar and garlic. A great light dish, good any time of the day.

Vegetarian String Beans / \$6.95
Lightly deep fry string beans, remove and drain oil. In hot wok, add ginger, garlic and preserved radish then add string beans and toss in wok until done.

Not Spicy (Unless Requested)

Shredded Pork With Chinese Pickled Vegetables / \$7.95
Slivers of tender pork cooked with our Chinese pickled vegetables. Very interesting taste!

Five-Size Bristless Chicken With Fresh Garlic Sauce / \$7.95
Savory garlic flavor cooked with hot pepper, carrots and bamboo shoots. A tasty dish without the hot pepper.

Stewed Beef Chunks / \$7.95
Beef chunks slow-cooked for several hours until deliciously tender. Served over cabbage.

Sliced Beef With Green Onions / \$7.95
Beef with wine, ginger, garlic, bamboo shoots and green onions. Very flavorful.

Brandy Ho's Special Chow Mein / \$7.95
Prepared with shrimp, chicken and beef.

Brandy Ho's Special Fried Rice / \$7.95
Prepared with shrimp, chicken and beef.

Vegetable's Fried Rice / \$6.50
Prepared with bean sprout, cabbage, carrots and green peas.

Steamed Rice / \$4.25 each person

Brown Rice / \$4.95 each person

Noodles & Rice

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| Brandy Ho's Chow Mein | \$7.95 |
| Shrimp Chow Mein | \$7.50 |
| Beef Chow Mein | \$6.95 |
| Chicken Chow Mein | \$6.95 |
| Pork Chow Mein | \$6.95 |
| Vegetable Chow Mein | \$6.95 |
| Cold Noodles with Peanut Sauce | \$5.25 |
| Stewed Beef Noodles | \$4.95 |
| Pork Meat Sauce and Vegetable Noodles | \$4.95 |
| Pork Meat Sauce and Hot Sauce Noodles | \$4.95 |
| Brandy Ho's Fried Rice | \$7.50 |
| Shrimp Fried Rice | \$6.50 |
| Beef Fried Rice | \$6.50 |
| Chicken Fried Rice | \$6.50 |
| Smoked Ham Fried Rice | \$6.50 |
| Pork Fried Rice | \$6.50 |
| Vegetable Fried Rice | \$3.50 |
| Boneless Chicken With Garlic Sauce on Rice | \$4.95 |
| Hunan Smoked Ham, Hot and Spicy on Rice | \$4.95 |
| Sliced Beef and Vegetables on Rice | \$4.95 |
| Stewed Beef Chunks With Cabbage on Rice | \$4.95 |
| Stewed Beef Chunks and Dumplings | \$6.95 |

百老匯茶餐廳
Broadway
Bistro

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| 187. 酸辣雲吞湯..... | 7.75 |
| Hot & Sour Wonton Soup..... | 7.75 |
| 188. 薑蔥雞扒..... | 9.75 |
| Honey & Spicy Pork Chop..... | 9.75 |
| 189. 豉汁小炒..... | 9.75 |
| Stir Fried Lomo Meat..... | 9.75 |
| 190. 肉鬆豆腐..... | 8.75 |
| Minced Pork with Tofu..... | 8.75 |
| 191. 三杯雞..... | 9.75 |
| Three Cups Chicken..... | 9.75 |
| 192. 酒釀雞..... | 9.75 |
| Pineapple Chicken..... | 11.75 |
| 193. 豆瓣魚蝦羹..... | 16.50 |
| Salt & Pepper Tiger Prawn (Singapore Style)..... | 16.50 |
| 194. 活雞湯..... | 10.75 |
| Stirling Chicken..... | 10.75 |
| 195. 椒鹽魚豆腐..... | 8.75 |
| Salted Fish and Tofu Cube..... | 8.75 |
| 196. 純製生菜包..... | 10.75 |
| Special Made Lomo Wrap..... | 10.75 |
| 197. 金沙銀蝦王..... | 16.50 |
| Tiger Prawns with Egg Yolk..... | 16.50 |
| 198. 蒙古牛肉..... | 12.50 |
| Mongolian Beef..... | 12.50 |
| 199. 川椒雞..... | 9.75 |
| Northern Style Chicken..... | 9.75 |

蔬 菜 類 Vegetable

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| 200. 大地魚芥蘭..... | 8.95 |
| Chinese Broccoli with Minced Dry Fish..... | 8.95 |
| 201. 椒 蔥 雞..... | 8.25 |
| Chinese Broccoli with Wine Sauce..... | 8.25 |
| 202. 干扁四季豆..... | 8.25 |
| Sautéed String Bean..... | 8.25 |
| 203. 辛南粒炒豆角..... | 8.25 |
| Sautéed Long Bean with Preserved Carrots..... | 8.25 |
| 204. 椒絲滑炒菜..... | 8.25 |
| Water Spinach..... | 8.25 |
| 205. 清 炒 菜 心..... | 8.25 |
| Sautéed Tender Greens..... | 8.25 |
| 206. 椒 蔥 豆 腐..... | 8.25 |
| Sautéed Tofu..... | 8.25 |
| 207. 上湯焗菜心..... | 8.25 |
| Chinese Green with Superior Broth..... | 8.25 |

炒 麵 類 Fried Rice

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| 208. 椒 絲 炒 飯..... | 8.75 |
| House Special Fried Rice..... | 8.75 |
| 209. 西 炒 飯..... | 8.75 |
| Fried Rice (European Style)..... | 8.75 |
| 210. 生炒牛肉飯..... | 8.75 |
| Beef Fried Rice..... | 8.75 |

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| 211. 經典雞粒炒飯..... | 9.75 |
| Chicken Fried Rice with Sliced Fish..... | 9.75 |
| 212. 蛋白雞粒炒飯..... | 9.75 |
| Seafood with Egg White Fried Rice..... | 9.95 |
| 213. 菠 蘿 炒 飯..... | 9.95 |
| Pineapple with Assorted Meat Fried Rice..... | 9.95 |
| 214. 椒 絲 炒 飯..... | 9.95 |
| Assorted Meat Fried Rice with Garlic..... | 9.75 |
| 215. 翡翠王炒飯..... | 9.75 |
| Preserved Vegetable Fried Rice..... | 9.75 |
| 216. 脆皮手這雞柳飯..... | 9.75 |
| Tata Roux Fried Rice..... | 9.75 |
| 217. 蔥 爆 牛 柳 飯..... | 9.75 |
| Olive Pork Fried Rice..... | 11.75 |
| 218. 雙 龍 炒 飯..... | 11.75 |
| Ying Yang Fried Rice..... | |

素 菜 天 地 Vegetarian

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|---|------|
| 219. 沙 茶 豆 腐..... | 8.25 |
| Tofu with Satay Sauce..... | 8.25 |
| 220. 西 蘭 花 雞..... | 8.25 |
| Chinese Squash with Dragon Noodle..... | 8.25 |
| 221. 清 蒸 雞 柳 飯..... | 8.25 |
| Broadway Special Veggie Stir Fry..... | 8.25 |
| 222. 素 煎 鴨 蛋..... | 8.25 |
| Sautéed Egg with Preserved Carrots..... | 8.75 |
| 223. 紅 燒 豆 腐..... | 8.75 |
| Sautéed Tofu with Mushroom..... | 8.25 |
| 224. 百老匯素炒飯..... | 8.25 |
| Broadway Special Fried Rice..... | 9.75 |
| 225. 薑 汁 燻 雞..... | 9.75 |
| Baked Portuguese Style Fresh Vegetable..... | 8.00 |
| 226. 椒菜王素炒飯..... | 8.00 |
| Special Preserved Vegetable Fried Rice..... | |

波 蘭 夾 餅 Pearl Drink Special

| | |
|---|--------|
| D1. 波 蘭 奶 茶 Pearl Milk Tea..... | \$3.50 |
| D2. 波 蘭 咖 啡 Pearl Coffee..... | 3.50 |
| D3. 波 蘭 綠 茶 Pearl Milk Tea with Coffee..... | 3.50 |
| D4. 芒 果 波 蘭 Mango with Pearl..... | 3.85 |
| D5. 菠 蘿 波 蘭 Pineapple with Pearl..... | 3.85 |
| D6. 香 瓜 波 蘭 Cantaloupe with Pearl..... | 3.85 |
| D7. 蜜 瓜 波 蘭 Honeydew with Pearl..... | 3.85 |
| D8. 西 瓜 波 蘭 Watermelon with Pearl..... | 3.85 |
| D9. 火 瓜 波 蘭 Papaya with Pearl..... | 3.85 |
| D10. 金 桔 波 蘭 Tangerine with Pearl..... | 3.85 |
| D11. 龍 眼 波 蘭 Red Plum with Pearl..... | 3.85 |
| D12. 乃 冰 梅 波 蘭 Plum with Pearl..... | 3.85 |
| D13. 杏 仁 波 蘭 Almond with Pearl..... | 3.85 |
| D14. 椰 汁 波 蘭 Coconut with Pearl..... | 3.85 |
| D15. 紅 豆 波 蘭 Red Bean with Pearl..... | 3.85 |
| D16. 龍 眼 波 蘭 Longan with Pearl..... | 3.85 |
| D17. 荔枝 波 蘭 Lychee with Pearl..... | 3.85 |
| D18. 楊 梅 波 蘭 Star Fruit with Pearl..... | 3.85 |
| D19. 奇 異 果 波 蘭 Kiwi with Pearl..... | 3.85 |

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| D20. 百香果波蘭 Passion Fruit with Pearl..... | 3.85 |
| D21. 結 締 蜜 波 蘭 Carus Honey with Pearl..... | 3.85 |
| D22. 牛油果波蘭 Avocado with Pearl..... | 3.85 |
| D23. 綠 茶 波 蘭 Green Tea Pearl..... | 3.85 |

各 種 精 飲 Beverage Special

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|--|------|
| D24. 冰 瓜 奶 Papaya Milk..... | 3.85 |
| D25. 牛油果牛奶 Avocado Milk..... | 3.85 |
| D26. 西 瓜 牛 奶 Watermelon Milk..... | 3.85 |
| D27. 哈密瓜牛奶 Honeydew Milk..... | 3.85 |
| D28. 草 奶 奶 Strawberry Milk..... | 3.85 |
| D29. 杏 果 牛 奶 Banana Milk..... | 3.85 |
| D30. 香 芋 牛 奶 Taro Milk..... | 3.85 |
| D31. 香 芋 西 米 露 Taro Tapioca..... | 3.85 |
| D32. 芒 果 西 米 露 Mango Tapioca..... | 3.85 |
| D33. 蜜 瓜 西 米 露 Honeydew Tapioca..... | 3.85 |
| D34. 士多啤利奶飲 Fresh Strawberry Juice..... | 3.85 |
| D35. 香 蕉 啤 奶 飲 Coffee with Banana and Tea..... | 3.85 |
| D36. 冰 茶 士 多 啤 利 Ice Tea with Chocolate..... | 3.85 |
| D37. 百 香 果 三 重 冰 Watermelon Honeydew..... | 3.85 |
| D38. 龍 眼 雙 果 茶 Milk Tea w/Pineapple..... | 3.85 |
| D39. 荔枝雙果茶 Milk Tea w/Lychee..... | 3.85 |
| D40. 來 古 力 油 奶 奶 昔 Oreo Milk Shake..... | 3.85 |
| D41. 桃 越 奶 昔 Papaya and Orange Juice..... | 3.85 |
| D42. 夏威夷奶昔 Hawaii Special..... | 3.85 |
| D43. 鮮 水 果 茶 Assorted Fruit Tea..... | 3.85 |
| D44. 香 芋 上 等 奶 奶 昔 Banana &..... | 3.85 |
| D45. 什 果 西 米 露 Pear Honey Tea (Cold or Hot)..... | 3.85 |
| D46. 楊 梅 西 米 露 Star Fruit Honey Tea..... | 3.85 |

隨 飲 Hot Beverage

| | |
|--|--------|
| D47. 隨 式 奶 茶 Milk Tea Hong Kong Style..... | \$2.75 |
| D48. 咖 啡 Coffee..... | 2.00 |
| D49. 熱 檸 檬 茶 Hot Lemon Tea..... | 2.75 |
| D50. 龍 眼 茶 咖啡 Coffee with English Tea..... | 2.75 |
| D51. 椰 汁 熱 奶 茶 Coffee with Coconut Milk..... | 2.75 |
| D52. 阿 華 田 Oatline..... | 2.75 |
| D53. 好 立 克 Hotlink..... | 2.75 |
| D54. 熱 奶 奶 Hot Milk..... | 2.75 |
| D55. 熱 豆 漿 Soy Milk..... | 2.75 |
| D56. 來 古 力 Hot Chocolate..... | 2.75 |
| D57. 西 班 牙 咖 啡 Spanish Coffee..... | 3.85 |
| D58. 熱 檸 檬 水 Hot Water..... | 2.75 |
| D59. 熱 柚 子 蜜 Hot Grapefruit w/Honey..... | 2.85 |
| D60. 熱 紅 棗 蜜 Hot Red Date w/Honey..... | 2.85 |
| D61. 熱 生 薑 蜜 Hot Ginger w/Honey..... | 2.85 |

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|-------------------------------------|------|
| D62. 柚 神 玫瑰 花茶 Rose Tea..... | 3.50 |
| D63. 花 旗 參 蜜 Ginseng Honey Tea..... | 3.50 |

甜 品 類 Dessert

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|---|--------|
| D64. 香 蕉、雪 糕、吉 仁、士 多 啤 利 奶 飲 Strawberry/Banana/Almond or Ice-Cream Pancake..... | \$5.25 |
| D65. 香 蕉 奶 Banana Split..... | 5.50 |
| D66. 香 式 雪 糕 Ice Cream..... | 3.25 |
| D67. 炸 香 蕉 Fried Banana..... | 4.50 |
| D68. 豆 腐 花 Sweet Tofu..... | 3.75 |
| D69. 紅 豆 排 糖 糕 Ice-Cream w/Red Bean..... | 5.25 |
| D70. 鮮 汁 果 奶 糕 Grass Jelly with Fruit..... | 5.25 |
| D71. 楊 枝 甘 露 Mango Special..... | 5.50 |
| D72. 雪 奶 冰 瓜 奶 Papaya Boil..... | 6.80 |
| D73. 雪 奶 冰 瓜 奶 Papaya w/Ice Cream..... | 5.75 |
| D74. 香 滑 粉 水 Yau Sweet Soup..... | 4.00 |
| D75. 芝 蔴 糊 Sesame Sweet Soup..... | 4.00 |

凍 飲 Cold Beverage

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|---|--------|
| D76. 港 式 凍 奶 茶 Iced Hong Kong Style Milk Tea..... | \$2.85 |
| D77. 凍 檸 檬 茶 Iced Lemon Tea..... | 2.85 |
| D78. 凍 檸 檬 蜜 Iced Lemon Pine..... | 2.85 |
| D79. 凍 柚 子 蜜 Iced Grapefruit w/Honey..... | 2.85 |
| D80. 凍 檸 檬 可 樂 Iced Lemon Coke..... | 2.75 |
| D81. 凍 咖 啡 Iced Coffee..... | 2.75 |
| D82. 凍 阿 華 田 Iced Oatline..... | 2.85 |
| D83. 凍 好 立 克 Iced Hotlink..... | 2.85 |
| D84. 凍 鮮 奶 Cold Milk..... | 2.50 |
| D85. 汽 水 Soda..... | 2.50 |
| D86. 紅 豆 冰 Snow Red Bean..... | 2.85 |
| D87. 什 果 冰 Snow Mixed Fruit..... | 2.85 |
| D88. 冰 粉 冰 Jelly Glass..... | 2.85 |
| D89. 龍 眼 冰 Iced Longan..... | 2.85 |
| D90. 荔枝 冰 Iced Lychee..... | 2.85 |
| D91. 薄荷 什 果 冰 Iced Cold Mint Drink..... | 2.85 |
| D92. 雪 糕 桃 打 Ice Cream Float..... | 3.85 |
| D93. 奶 昔 (5月/芒 果) Milk Shake-Banana or Mango..... | 3.85 |
| D94. 凍 豆 漿 Soy Milk..... | 3.25 |
| D95. 香 式 奶 奶 昔 Fresh Squeezed Fruit Juice..... | 3.50 |
| D96. 雪 糕 紅 豆 冰 Snow Red Bean w/Ice Cream..... | 3.85 |
| D97. 雪 粉 紅 豆 冰 Snow Red Bean w/Jelly..... | 3.85 |
| D98. 碧 綠 仙 子 Emerald Lady..... | 3.85 |
| D99. 杏 仁 露 Almond Delight..... | 3.50 |
| D100. 椰 汁 雪 糕 Pineapple and Coconut Drink..... | 3.85 |
| D101. 綠 豆 綠 豆 冰 Green Bean Special..... | 3.85 |
| D102. 蓮 花 露 參 蜜 Gold Ginseng Honey Tea..... | 3.85 |
| D103. 利 賓 奶 奶 打 Ribena Grape Soda..... | 3.85 |
| D104. 威 檸 奶 奶 打 Saly Lemon Soda..... | 3.85 |

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三文治 Sandwich

1. 公司三文治 Club Sandwich \$6.75
2. 港式煎蛋三文治 Lunchroom Meat Sandwich (Hong Kong Style) 5.25
3. 火腿蛋三文治 Ham & Egg Sandwich 5.25
4. 花生醬西多士 Peanut Butter French Toast 5.25
5. 各式多士 Bunet Toast 3.50
6. 牛油蝦三文治 Avocado & Chicken Sandwich 6.25
7. 船式豬扒飯 Pork Chop Bun (Thurguese Style) 6.25
8. 吞拿魚三文治 Tuna Fish Sandwich 6.25
9. 法式雞扒三文治 French Style Cheese & Chicken Sandwich 6.25

通粉麵 Macaroni

10. 牛肉通粉 Beef Macaroni \$5.75
11. 雞絲通粉 Chicken Macaroni 5.50
12. 火腿通粉 Ham Macaroni 5.50
13. 豬扒通粉 Pork Chop Macaroni 5.50
14. 豬扒通粉 Hot Dog Macaroni 5.50
15. 雞絲通粉 Hot Dog Macaroni 5.50
16. 雞絲通粉 Russian Borch Macaroni 5.50

公仔麵類 Instant Noodles

17. 茄汁公仔麵 Sausage Instant Noodle 5.50
18. 午餐肉公仔麵 Lunchroom Meat Instant Noodle 5.50
19. 雞絲公仔麵 Chicken Instant Noodle 5.50
20. 火腿公仔麵 Ham Instant Noodle 5.50
21. 牛肉公仔麵 Beef Instant Noodle 5.75
22. 豬扒公仔麵 Pork Chop Instant Noodle 6.50 (Additional Egg \$1.00)

煎餅 Appetizer

23. 煎餅魚丸 Curry Fish Ball 5.75
24. 法式焗田螺 Escargot Boudiraise 6.95
25. 煎餅多士 Prawn on Toast 6.50
26. 煎餅雞翼 Deep Fried Chicken Wings with Spicy Salt 6.50
27. 煎餅肉排 Pork Ribs 6.00
28. 各式炒麵 Assorted Satay 6.50
29. 蒜蓉雞排 Garlic Bread 3.50
30. 炸魚排 French Fries 3.50
31. 炸魚排 Fried Calamari Ring 5.50
32. 瑞士雞翼 Swiss Chicken Wings 6.75
33. XO 雞絲麵 Sauced Rice Noodle w/XO Sauce 5.75
34. 蔥油雞翼 Hot & Spicy Fried Chicken Wing 5.50
35. 煎餅多士 Fried Won Ton 6.75
36. 煎餅雞排 Fried Fish Ball 6.75
37. 煎餅雞排 Curry Spicy Roll 5.75
38. 煎餅肉排 Soy Beef with Jelly Fish 8.75

湯 Soup

40. 焗肉碎湯 Baked Cream of Seafood Soup w/Puff Pastry \$6.50
41. 忌廉白菌湯 Cream of Mushroom Soup 5.50
42. 粟米忌廉湯 Cream of Corn Soup 5.50
43. 粟米雞蓉湯 Cream Corn Soup with Chicken 5.50
44. 雞肉翅打南 Chin Chowder 5.50
45. 羅士南 Bannet Borch 5.50
46. 焗法蘭西湯 Baked French Onion Soup 5.50 (add puff pastry \$1.00)

沙拉 Salad

47. 混合沙拉 Mixed Green Salad \$4.50
48. 凱撒沙拉 Caesar Salad 4.95
49. 吞拿魚沙拉 Tuna & Avocado Salad 6.85
50. 煎餅雞排 Chef's Special Salad 6.85
51. 吞拿魚沙拉 Tuna Fish Salad 6.50
52. 野火雞沙拉 Wildonf Salad 6.50
53. 中式雞沙拉 Chinese Chicken Salad 6.75
54. 燒烤雞翼沙拉 Apple & Rous 6.75
55. 雞絲雞排 Chicken Salad 6.75
56. 雞絲雞排 Curry Chicken & Prawn Salad (Thai Style) 9.75

焗飯或焗粉 Baked Rice or Pasta

56. 白汁焗雞 Baked Seafood in Cream Sauce \$9.75
57. 焗扒 Baked Pork Chop 8.75
58. 火腿雞絲 Chicken & Ham 8.75
59. 肉排 Baked Spaghetti 8.50
60. 吞拿魚焗 Baked Tuna with Seafood 9.50
61. 沙爹雞 Baked Seafood with Satay Sauce 9.75
62. 蝦肉意粉 Clam Spaghetti with White Mushroom Cream Sauce 9.75
63. 焗雞扒 Baked Pork Chop & Tuna 9.75
64. 法式焗田螺 Garlic Spaghetti 7.25
65. 煎餅 (3) Add Grilled Prawns (3) 5.50
66. 煎餅雞排 Baked Chicken (Portuguese Style) 8.75
67. 煎餅肉排 Beef Tongue w/ Fresh Tomato 9.75
68. 煎餅雞排 Pineapple with Chicken 8.75
69. 煎餅汁魚排 Fish with White Wine Sauce 8.75 (Note: time will be served with your choice of rice or pasta)

粥類 Porridge

70. 招牌生滾粥 Special Chicken Porridge 56.75
71. 海味雞仔粥 Seafood Chicken Porridge 5.50
72. 鮮魚片粥 Fresh Sliced Fish Porridge 5.95
73. 牛腩牛肉粥 Special Beef Porridge 5.50
74. 鹹蛋生滾粥 Assorted Pork Chops Porridge 5.50
75. 生滾肉丸粥 Pork Meatball Porridge 5.50
76. 生滾雞肝粥 Baked Chicken Liver Porridge 5.50
77. 煎餅雞排粥 Baked Chicken Porridge 5.95
78. 焗雞飯 Baked Dry Oyster & Preserved Egg Porridge 5.95

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粥類 Noodle Soup

79. 水餃湯 Baked Duck Meat with Dry Oyster & Preserved Egg Porridge 6.75
80. 火腿雞粥 Shredded Roasted Duck Porridge 6.00
81. 雞魚粥 Abalone and Chicken Porridge 8.25
82. 生滾雞粥 Egg Porridge 8.25
83. 皮蛋雞粥 Pork with Preserved Egg Porridge 5.50
84. 煎餅雞排粥 Special Seafood Porridge 8.25
85. 明火白粥 Pure Porridge 3.25
86. 和味雞粥 Chinese Fried Bread 3.25

粥類 Noodle Soup

87. 雞手麵 Duck Hand Noodle Soup \$6.25
88. 雞手麵 Duck Hand Noodle Soup 6.75
89. 金雞麵 Chicken Noodle Soup 5.50
90. 金雞麵 Chicken Noodle Soup 5.50
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104. 金雞麵 Chicken Noodle Soup 5.50
105. 金雞麵 Chicken Noodle Soup 5.50

粥類 Noodle Soup

106. 牛丸雲吞麵 / 粉 6.75
107. 魚面 / 小粉麵 / 粉 6.75
108. 牛丸水餃麵 / 粉 6.75
109. 叉燒麵 5.75
110. 吞拿肉絲麵 / 粉 5.75
111. 蟹肉雲吞麵 / 粉 6.75
112. 蟹肉雲吞麵 / 粉 6.75
113. 蟹肉雲吞麵 / 粉 6.75
114. 蟹肉雲吞麵 / 粉 6.75

粥類 Noodle Soup

115. 蟹肉雲吞麵 / 粉 6.75
116. 蟹肉雲吞麵 / 粉 6.75
117. 蟹肉雲吞麵 / 粉 6.75
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粥類 Noodle Soup

134. 蟹肉雲吞麵 / 粉 6.75
135. 蟹肉雲吞麵 / 粉 6.75
136. 蟹肉雲吞麵 / 粉 6.75
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粥類 Noodle Soup

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蔬菜 Vegetables

| | | |
|--------|---|----------|
| 筍片炒菠菜 | Spinach Stir-Fried with Bamboo Shoots | 8.50 |
| 青椒茄子 | Eggplant in Spicy Garlic Sauce | 8.50 |
| 素什錦 | Stir-Fried Mixed Vegetables | 8.50 |
| 咸菜拍菜 | Salty Cabbage Stir-Fried with Bean Curd Skin | 8.50 |
| 絲瓜麵筋 | Wheat Gluten Stir-Fried with Delicate Squash | 8.50 |
| 開洋炒瓜 | Delicate Squash Stir-Fried with Dried Small Shrimps | 8.50 |
| 菠菜炒拍菜 | Spinach Stir-Fried with Bean Curd Skin | 8.50 |
| 西芹百合 | Celery Stir-Fried with Lily Bulb | 8.50 |
| 香菇麵筋煲 | Chinese Shitake Mushrooms & Wheat Gluten in Clay Pot | 8.50 |
| 香菇菜心 | Chinese Shitake Mushrooms & Bok Choy | 8.50 |
| 黑木耳炒山蕪 | Mountain Potato (Chinese Yam) w/ Wood Ear Mushrooms | 8.95 |
| 蝦籽春筍 | Spring Bamboo Shoots in Shrimp Sauce | 9.95 |
| 上海油潤筍 | Red Braised Bamboo Shoots | 9.95 |
| 雪菜粉皮 | Salty Cabbage with Silky Bean Curd Skin | 8.50 |
| 干煸四季豆 | String Bean Stir-Fried with Minced Pork | 8.50 |
| 紅燒豆腐 | Red-Braised Tofu | 8.50 |
| 家常豆腐 | Home Style Tofu | 8.50 |
| 麻婆豆腐 | Spicy Soft Tofu (Ma Po Tofu) | 8.50 |
| 素菜豆腐煲 | Tofu and Vegetables in Clay Pot | 8.50 |
| 揚州煮干絲 | Yang Zhou Bean Curd Skin (Shang-Han-Sliced Mushrooms) | 10.95 |
| 雞毛菜炒干絲 | Bok Choy Sprouts with Thin Bean Curd Slice | 8.50 |
| 時令蔬菜 | Seasonal Vegetables | Seasonal |

甜點 Dessert

| | | |
|------|-------------------------------------|------|
| 芝麻湯圓 | Boiled Sesame Sweet Rice Ball | 4.50 |
| 酒釀圓子 | Small Mochi in Rice Wine Soup | 4.50 |
| 八寶飯 | Eight Treasure Rice & Red Bean Cake | 4.75 |
| 豆沙鍋餅 | Red Bean Pancake | 3.95 |

晚餐小炒

Dinner Specials

| | | | |
|--------|-----------------------|--------|---|
| \$8.95 | | \$9.50 | |
| 宮保雞丁 | Kung Pao Chicken | 蒙古牛肉 | Mongolian Beef |
| 椒鹽雞 | Sweet & Sour Chicken | 蔥爆牛肉 | Green Onion Beef |
| 芝麻雞 | Sesame Chicken | 蔥爆羊肉 | Mongolian Lamb |
| 左宗雞 | General Tao's Chicken | 紅燒肉百葉 | Red Braised Pork w/Bean Curd Skin Knots |
| 魚香肉絲 | Fish Flavor Pork | 油麵筋塞肉 | Small Meat Ball Stuffed in Wheat Gluten |
| 京醬肉絲 | Peking Pork | 蔥油牛肉 | Bok Choy Beef |
| 西芹腰肉 | Celery w/Ham | 西蘭花牛肉 | Broccoli Beef |
| 四季豆絲 | String Bean Chicken | 西芹腰肉 | Celery w/Ham |
| 木須雞 | Mu Shu Chicken | 雪豆牛肉 | Snow Pea Beef |
| 木須菜 | Mu Shu Vegetables | 豆腐牛肉 | Tofu Beef |
| | | 雪豆牛肉 | Snow Pea Beef |
| | | 甜酸肉 | Sweet & Sour Pork |
| | | 四季豆牛肉 | String Bean Beef |
| | | 木須牛肉 | Mu Shu Beef |
| | | 木須豬肉 | Mu Shu Pork |
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Shanghai Restaurant
上海飯店

營業時間 Business Hours:
早餐 Breakfast: 9:00 a.m. - 11:00 a.m.
午餐 Lunch: 11:00 a.m. - 5:00 p.m.
晚餐 Dinner: 5 p.m. - 9:30 p.m.

We do delivery & take-out
我們提供送餐和外賣服務

NO MSG
本店菜肴不使用味精

Tel: (415) 982-0618
640 Jackson Street,
San Francisco, CA 94133

2 Hours Free Parking with Minimum Purchase of \$40
消費40元以上可以獲得兩小時免費泊車

冷菜 Cold Appetizer

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|-----------|---|------|
| 四 鮮 烤 夫 | Kaofu (Firm Tofu w/ Dried Chinese Shitake & Wood Ear Mushrooms) | 4.50 |
| 涼 拌 黃 瓜 | Cucumber Salad | 3.75 |
| 香 干 烏 蘭 頭 | Firm Tofu Mixed with Ma Lan Tofu | 4.50 |
| 五 香 牛 肉 | Five Spice Beef | 5.75 |
| 醉 雞 | Drunken Chicken | 6.50 |
| 三 黃 雞 | San Huang Chicken | 6.75 |
| 醬 鴨 | Duck Marinated with Soy Sauce | 6.75 |
| 南 京 鹽 水 鴨 | Nanking Salty Duck | 6.75 |
| 鎮 江 香 肉 | Zheng Jiang Ham | 6.95 |
| 蔥 油 海 蜆 | Jelly Fish | 6.95 |
| 黃 魚 | Smoked Fish | 6.95 |
| 糟 香 小 黃 魚 | Small Yellow Croaker | 6.95 |

魚、蝦、海鮮 Seafood

| | | |
|-------------------|--|----------|
| 韭 黃 蝦 仁 炒 蛋 | Shrimps Stir-Fried with Egg and Yellow Chive | 9.25 |
| 清 炒 蝦 仁 | Small Shrimps Sautéed in Wine Sauce | 13.75 |
| 油 爆 蝦 | Stir-Fried Shrimps with Shell | 12.50 |
| 去 殼 椒 鹽 蝦 | Salt & Pepper Shrimps without Shell | 12.50 |
| 青 椒 魚 片 | Green Pepper Fish Fillet | 10.95 |
| 椒 鹽 魚 片 | epper Fish Fillet | 10.95 |
| 糟 溜 魚 片 | Stir-Fried Fish Fillet in Wine Sauce | 10.95 |
| 醋 溜 魚 片 | Stir-Fried Fish Fillet in Vinegar & Sweet Sauce | 10.95 |
| 韭 黃 魚 片 | Stir-Fried Fish Fillet with Yellow Chive | 10.95 |
| 水 煮 魚 片 | Boiled Spicy Fish Fillet | 12.95 |
| 蔥 烤 鯽 魚 | Braised Silver Carp with Green Onion | 13.95 |
| 上 海 苔 條 魚 | Small Yellow Croaker Lightly Fried with Seaweed Batter | 9.95 |
| 紅 燒 黃 花 魚 | Red-Braised Yellow Croaker | 14.95 |
| 松 子 黃 魚 | Pine Nut Yellow Croaker | 15.95 |
| 青 魚 划 水 | Red Braised Grass Carp Tail | 14.95 |
| 紅 燒 肚 胎 | Red Braised Grass Carp Middle | 13.95 |
| 椒 鹽 鱈 魚 | Salt & Pepper Chilean Sea Bass | 12.50 |
| 成 菜 蒸 鱈 魚 | Chilean Sea Bass Steamed with Salty Cabbage | 12.50 |
| 響 油 鱈 魚 | Stir-Fried Eel | 12.95 |
| 韭 黃 鱈 魚 | Stir-Fried Eel with Yellow Chive | 12.95 |
| 蝦 仁 海 參 | Sea Cucumber in Shrimp Sauce | 18.50 |
| 紅 燒 海 參 | Red-Braised Sea Cucumber | 18.50 |
| 三 鮮 增 海 參 | Sea Cucumber Braised with 3 Ingredients | 17.50 |
| 椒 鹽 螃 蟹 | Salt & Pepper Whole Crab | Seasonal |
| 沸 水 魚 / 時 蟹 / 龍 蝦 | Live Fish, Crab and Lobster | Seasonal |

上海小吃麵點 Shanghai Dum Sum and Noodle

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|-----------------|---|-------|
| 小 籠 包 (8) | Xiao Long Bao(Soup Dumplings) | 6.95 |
| 蟹 粉 小 籠 包 (8) | Crab Meat Soup Dumplings | 12.95 |
| 生 煎 包 (6) | Small Pan-Fried Pork Buns | 5.95 |
| 牛 肉 鍋 貼 (6) | Beef Potstickers | 5.95 |
| 豬 肉 鍋 貼 (6) | Pork Potstickers | 4.75 |
| 牛 肉 蒸 餃 (6) | Steamed Beef Dumplings | 5.25 |
| 韭菜豬肉水餃 (10) | Boiled Chive & Pork Dumplings | 6.50 |
| 菠 菜 餃 (6) | Steamed Vegetarian Dumplings | 4.45 |
| 白 菜 豬肉水餃 (10) | Boiled Cabbage & Pork Dumplings | 6.50 |
| 上 海 春 卷 (4) | Spring Rolls | 3.75 |
| 銀絲卷 (蒸或炸) | Layered Mantou (Steamed or Fried) | 3.50 |
| 蒸 刀 切 (6) | Steamed Mantou (Steamed or Fried) | 3.50 |
| 炸 刀 切 (6) | Fried Mantou (Chinese Bread) | 3.50 |
| 饅 頭 燒 賣 (6) | Siu Mai | 4.95 |
| 蔥 油 餅 | Green Onion Pancake | 3.95 |
| 成 菜 肉 絲 炒 年糕 | Rice Cakes with Pickles & Shredded Pork | 7.95 |
| 鮮 菜 肉 絲 炒 年糕 | Rice Cakes with Chinese Spinach & Shredded Pork | 7.95 |
| 筍 菜 鮑 肉 炒 年糕 | Rice Cakes with Spinach & Shanghai Bac | 7.95 |
| 大 蟹 炒 年糕 | Dungeness Crab on Top of Rice Cakes | 24.95 |
| 上 海 粗 炒 麵 | Shanghai Thick Chow Mein | 6.95 |
| 上 海 兩 麵 黃 | Shanghai Fried Thin Noodle | 7.95 |
| 蝦 仁 炒 麵 | Fried Noodle with Shrimps | 8.50 |
| 黑 椒 牛 肉 炒 麵 | Fried Noodle with Black Pepper Beef | 8.50 |
| 蔥 油 肉 絲 拌 麵 | Green Onion Shredded Pork Noodle | 6.50 |
| 八 寶 辣 醬 湯 麵 | Eight Treasure Chili Sauce Noodle in Soup | 7.95 |
| 八 寶 辣 醬 拌 麵 | Eight Treasure Chili Sauce Noodle | 7.95 |
| 醬 爆 牛 肉 湯 麵 | Soy Sauce Beef Noodle in Soup | 7.95 |
| 担 担 麵 | Dan Dan Noodle | 6.95 |
| 炸 醬 麵 | Zha Jiang (Chili Sauce) Noodle | 6.95 |
| 熏 魚 麵 | Smoked Fish & Noodle in Soup | 8.50 |
| 錫 絲 湯 麵 | Braised Eel & Noodle in Soup | 8.50 |
| 烤 夫 麵 | Kaofu & Noodle in Soup | 7.95 |
| 咖 哩 牛 肉 麵 | Noodle in Curry Beef Soup | 7.95 |
| 什 菜 湯 麵 | Vegetables & Noodle in Soup | 7.50 |
| 成 菜 肉 絲 湯 麵 | Salty Cabbage Shredded Pork & Noodle in Soup | 6.75 |
| 揚 州 炒 飯 | Yang Zhou Fried Rice | 8.50 |
| 蝦 仁 炒 飯 | Fried Rice with Shrimps | 8.50 |
| 成 肉 菜 飯 | Steamed Bacon and Vegetable with Rice | 8.50 |
| 白 飯 | Steamed Rice | 1.50 |
| 鮮 肉 湯 圓 (4) | Boiled Pork Sweet Rice Ball | 5.50 |
| 芝 蔴 湯 圓 (4) | Boiled Sesame Sweet Rice Ball | 4.50 |

肉類 Pork, Beef Lamb and Poultry

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| 廣 東 東 坡 肉 | Dong Po Pork | 4.50 |
| 紅 燒 肉 柏 菜 節 | Red Braised Pork with Bean Curd Skin Knots | 9.50 |
| 糖 醋 小 排 | Sweet & Sour Pork Ribs | 8.95 |
| 紅 燒 獅 子 頭 | Red Braised Lion's Head (Meatball) | 8.95 |
| 砂 鍋 獅 子 頭 | Lion's Head (Meatball) in Clay Pot | 9.50 |
| 麵 筋 獅 子 頭 | Small Meatball Stuffed in Wheat Gluten | 9.50 |
| 紅 燒 元 蹄 | Red Braised Pork Upper Leg | 16.95 |
| 宮 保 雞 丁 | Kung Pao Chicken | 8.95 |
| 辣 子 雞 丁 | Spicy Chicken | 8.95 |
| 雞 子 燜 子 雞 | Chicken Braised with Chestnut | 10.95 |
| 貴 妃 雞 翅 | Courtesan's Chicken Wings | 8.50 |
| 蒜 末 煎 雞 翅 | Fried Chicken Wings with Garlic | 8.50 |
| 本 邦 香 酥 鴨 | Shanghai Style Duck (half) | 13.95 |
| 蔥 爆 牛 肉 | Beef Stir-Fried with Green Onion | 9.50 |
| 蒙 古 牛 肉 | Mongolian Beef | 9.50 |
| 菌 絲 安 格 斯 牛 肉 粒 | Angus Beef Stir-Fried with Mushrooms | 12.50 |
| 酥 炸 小 牛 肉 | Deep Fried black Pepper Beef Strips | 9.95 |
| 蔥 爆 羊 肉 | Lamb Stir-fried with Green Onion | 9.50 |
| 蒙 古 羊 肉 | Mongolian Lamb | 9.50 |
| 鮮 菜 冬 筍 肉 片 | Bamboo Shoots with Shanghai Spinach and Pork | 10.95 |
| 八 寶 辣 醬 | Eight Treasures in Chili Sauce | 8.95 |
| 冬 筍 炒 肉 片 | Bamboo Shoots with Sliced Pork | 9.50 |
| 山 藥 炒 肉 片 | Chinese Yam with Sliced Pork | 11.95 |
| 火 腿 豆 辨 | Broad Bean with Ham | 8.95 |
| 三 鮮 扣 柏 菜 | Three Treasures on Top of Bean Curd Noodles | 10.95 |
| 香 干 肉 絲 | Bean Curd Slice Stir-Fried with Pork | 8.95 |
| 韭 黃 香 干 肉 絲 | Firm Bean Curd Slice Stir-Fried with Pork & Yellow Chive | 9.95 |

湯 Soup

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| 粟 米 雞 湯 | Com & Chicken Soup | 5.95 |
| 油 豆 腐 粉 絲 湯 | Firm Tofu & Vermicelli Soup | 5.95 |
| 咖 哩 牛 肉 湯 | Curry Beef Soup | 5.95 |
| 酸 辣 湯 | Hot and Sour Soup | 4.95 |
| 鮮 菜 豆 腐 羹 | Chinese Spinach & Tofu Soup | 5.95 |
| 絲 瓜 羹 湯 | Delicate Squash & Egg Soup | 6.95 |
| 宋 嫂 魚 羹 | Mrs. Song's Fish Soup | 6.95 |
| 燒 鴨 鮮 湯 (大) | Boiled Bacon & Pork Soup (Large) | 12.95 |
| 燒 鴨 鮮 湯 (小) | Boiled Bacon & Pork Soup (Small) | 7.00 |
| 成 菜 黃 魚 湯 | Yellow Croaker Soup | 14.95 |
| 砂 鍋 雲 吞 雞 湯 | Won Ton Chicken Soup in Clay Pot | 18.95 |
| 砂 鍋 魚 頭 湯 | Fish Head Soup in Clay Pot | 13.95 |
| 八 珍 海 參 豆 腐 羹 | Sea Cucumber and Tofu Soup | 10.95 |

- Pork*
- 27 甜酸肉 SWEET & SOUR PORK 7.25
Deep fried pork w/ pineapple, onion & bell pepper served with sweet & sour sauce.
- 28 木須肉 MO SHU PORK 7.95
Pork, cabbage, onion, bamboo shoot & egg stir fried. Served with house sauce.
- 29 脆菜叉燒 BBQ PORK W/ MIXED VEGETABLE ... 7.50
BBQ pork sautéed with broccoli, snow peas, celery water chestnut, bamboo shoots & fresh mushroom.

- Egg Fu Young*
- 30 雞芙蓉蛋 CHICKEN EGG FU YOUNG 7.95
Tender chicken, bean sprouts, onion & egg served with chef's special sauce.
- 31 蝦芙蓉蛋 SHRIMP EGG FU YOUNG 7.95
Shrimp, bean sprouts, onion & egg served w/ special sauce.
- 32 牛芙蓉蛋 BEEF EGG FU YOUNG 7.95
Beef, bean sprouts, onion & egg served with chef's special sauce.

- Vegetarian*
- 33 魚香茄子 SPICY EGG PLANT 7.25
Eggplant slices sautéed with onion in Szechuan sauce.
- 34 紅燒豆腐 BRAISED BEAN CURD 7.25
Bean curd sautéed with celery, fresh mushroom in a rich brown sauce.
- 35 麻婆豆腐 SPICY BEAN CURD 7.25
Bean curd sautéed with onion, bell pepper, green peas & strain mushroom in a spicy garlic sauce.
- 36 宮保豆腐 KUNG PAO TOFU 7.25
Kung Pao mixed vegetable.
- 37 宮保什菜 KUNG PAO MIXED VEGETABLE 7.25
Assorted veg w/ garlic sauce.
- 38 炒什菜 MU SHU VEGETABLE 7.25
Mushroom w/ mixed vegetable.
- 39 木須菜 CASHWUT W/ MIXED VEGETABLE 7.25
Szechuan Tofu.
- 39A 腰果什菜 SAUTEED GREEN BEAN 6.95
W/ garlic sauce.
- 39B 四川豆腐
- 39C 大絲四季豆

- Rice & Noodle*
- 40 招牌炒飯 HOUSE SPECIAL FRIED RICE 6.25
Rice stir-fried with BBQ pork, chicken, shrimp, green onion & hot sauce.
- 41 蝦仁炒飯 SHRIMP FRIED RICE 5.25
Rice stir-fried with shrimp.
- 42 叉燒炒飯 B.B.Q. PORK FRIED RICE 5.25
Rice stir-fried with BBQ pork.
- 43 雞炒飯 CHICKEN FRIED RICE 5.25
Rice stir-fried with chicken.
- 44 白飯 STEAM RICE (L) 1.00 (S) .05
- 44 招牌炒麵 HOUSE SPECIAL CHOW MEIN 6.50
Golden pan fried noodles with shrimp, chicken, beef & BBQ pork.
- 45 雞絲炒麵 CHICKEN CHOW MEIN 5.25
Pan-fried noodles with chicken & mixed vegetables.
- 46 芥蘭蝦炒麵 SHRIMP CHOW MEIN 6.25
Pan-fried noodles with shrimp and mixed vegetables.
- 47 蕃茄牛炒麵 TOMATO BEEF CHOW MEIN 5.95
Pan-fried noodles with tomato, beef & mixed vegetables.
- 48 星洲炒米粉 SINGAPORE NOODLE 7.50
- 49 素菜炒飯 VEGETABLE FRIED RICE (NO EGG) .. 5.25
- 50 招牌炒粉 HOUSE SPECIAL CHOW FUN 7.50
- 51 乾炒牛河 BEEF CHOW FUN 7.50

☞ HOT & SPICY

Family Deluxe Complete Dinner

Min. Service for Two
\$8.50 per person

Won Ton Soup
Deep Fried Crab Meat Cheese Won Ton
Garlic Chicken Wing
Sweet and Sour Pork
Chicken Chow Mein
Fried Rice, Tea and Cookies

For 3 - 4 Person, add
Beef with Mixed Vegetable

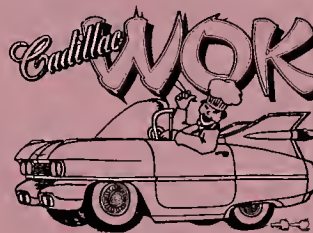
For 5 - 6 Person, add
Kung Pao Chicken

For 7 - 8 Person, add
Prawns with Cashew Nut

House Special

52. DEEP FRIED CRAB MEAT CHEESE WON TON 3.50
Crab meat, cream cheese, chopped green onion, with sweet & sour sauce, very tasty.
53. ASSORTED APPETIZER 6.50
Combination of Prawns(2), Egg Roll(2), Crab Meat Cheese Won Ton(2) and Garlic Chicken Wing(2).
54. CADILLAC WOK BEEF 8.50
Slices beef, marinated in our own original sauce, sautéed mushroom and onion.
55. LEMON CHICKEN 7.75
Breaded Chicken, deep fried to golden brown, with home made lemon sauce, for all sweet and sour lovers.
56. PRAWNS WITH LOBSTER SAUCE 8.50
Fresh prawns simmered in a sauce of egg, minced pork and black bean sauce.
57. SZECHUAN PORK (HOT) 7.75
Slices of pork sautéed with bamboo shoots and our own special spicy sauce.
58. OYSTER SAUCE BEEF 7.75
Slices of beef fried and bamboo shoots, sautéed in wine and imported oyster sauce.
59. ALMOND CHICKEN CHOW MEIN 6.50
Diced chicken, almond, mushroom, bamboo shoots and water chestnut tossed with pan-fried egg noodles.

☞ HOT & SPICY



SZECHUAN- HUNAN-CANTONESE
CHINESE RESTAURANT

FOOD TO GO
OPEN 7 DAYS A WEEK
Mon-Sun 11:30am-9:30pm

373 SPROWEL CREEK RD.,
GARBERVILLE
(707) 923-2343

Luncheon Special

Served Monday through Sunday
11:30 A.M. - 3:30 P.M.
Served in House with Soup of the Day, Cookies & Tea

- A. SWEET AND SOUR PORK, FRIED RICE, GARLIC CHICKEN WINGS 4.95
B. ALMOND CHICKEN, FRIED RICE, FRIED WON TON . 4.95
C. MONGOLIAN BEEF, FRIED RICE, CRAB MEAT CHEESE WON TON 5.50
D. ALMOND CHICKEN CHOW MEIN, SWEET & SOUR PORK CRAB MEAT CHEESE WON TON 5.50

1. BROCCOLI WITH OYSTER SAUCE S.25
2. BEEF WITH TENDER GREEN OVER RICE S.25
3. BEEF WITH BROCCOLI OVER RICE S.25
4. MONGOLIAN BEEF OVER RICE S.25
5. CHICKEN WITH ALMOND OVER RICE S.25
6. KUNG PAO CHICKEN OVER RICE S.25
7. SWEET & SOUR PORK OVER RICE S.25
8. TWICE COOKED PORK OVER RICE S.25
9. MUSHROOMS W/ OYSTER SAUCE RICE S.25
10. CURRY CHICKEN OVER RICE S.25
11. BEEF WITH SCRAMBLE EGG OVER RICE S.25
11A. MIXED VEGETABLE OVER RICE S.95
11B. KUNG PAO SHRIMP OVER RICE S.95

Vegetarian

11:30 A.M. - 3:30 P.M.

12. SAUTEED GREEN BEAN OVER RICE S.25
13. TOFU CHOW MEIN S.25
14. TOFU WITH ASSORTED VEGETABLE S.25
15. SAUTEED GARLIC WITH BROCCOLI S.25
16. VEGETABLE FRIED RICE (NO EGG) S.25
17. SWEET AND SOUR MIXED VEGETABLES S.25

☞ HOT & SPICY

Appetizers

- 1 春卷 VEGETARIAN EGG ROLLS (4) 4.75
2 炸蝦 FRIED PRAWNS(10) 7.25
3 手撕雞 CHICKEN SALAD 7.25
4 鍋貼 POT STICKERS (6) 4.95
4A 炸雞卷 GARLIC CHICKEN WING (6) 3.50
4B 炸春卷 FRIED WONTON (10) 3.50
4C 紙包雞 FOIL WRAPPED CHICKEN (8) 4.95
4D 叉燒 SLICED B.B.Q. PORK 5.50

Soup

- S 招牌雲吞湯 HOUSE SPECIAL WONTON SOUP S.95
6 蝦球雲吞湯 SHRIMP WONTON SOUP S.50
7 叉燒雲吞湯 B.B.Q. WONTON SOUP 5.50
8 雲吞湯 WONTON SOUP 4.95
9 雲吞湯麵 WONTON NOODLE 4.95
9A 蛋花湯 EGG FLOWER SOUP 4.95
9B 酸辣湯 HOT AND SOUR SOUP 4.95
9C 鍋巴湯 SIZZLING RICE SOUP S.95
9D 西湖牛肉羹 WESTLAKE BEEF SOUP S.95

Seafood

- ☞ 10 宮保蝦球 KUNG PAO SHRIMP 8.25
11 甜酸蝦 SWEET & SOUR SHRIMP 8.25
12 雞菜蝦球 SHRIMP W/ MIXED VEGETABLE 8.25
12A 大蒜蝦球 PRAWNS WITH GARLIC SAUCE 8.25
12B 合桃檸檬蝦 WALNUT LEMON PRAWNS 8.95
☞ 12C 泰國蝦 THAILAND PRAWNS 8.25

☞ HOT & SPICY

Beef

- 13 芥蘭牛肉 BEEF WITH BROCCOLI 7.50
13A 什菜牛肉 BEEF WITH MIXED VEGETABLE 7.95
☞ 14 蒙古牛肉 MONGOLIAN BEEF 7.95
14A 四川牛肉 SZECHUAN BEEF 7.95
15 豆腐牛肉 BEEF WITH BEAN CURD 7.50
16 蕃茄牛肉 TOMATO BEEF 7.50
17 青椒牛肉 BEEF WITH BELL PEPPER 7.50
17A 黑椒牛肉 BLACK PEPPER BEEF 7.50

Poultry

- 18 雞雜碎 CHICKEN CHOP SUEY 7.25
18A 大蒜雞球 CHICKEN WITH GARLIC SAUCE 7.50
19 杏仁雞丁 ALMOND CHICKEN 7.50
20 腰果雞丁 CASHEW NUT CHICKEN 7.50
☞ 21 宮保雞球 KUNG PAO CHICKEN 7.50
21A 辣椒雞 HOT PEPPER CHICKEN 7.95
☞ 22 咖喱雞球 CURRY CHICKEN 7.50
23 甜酸雞 SWEET & SOUR CHICKEN 7.50
23A 酸辣雞 HOT AND SOUR CHICKEN 7.50
24 木須雞 MUSHU CHICKEN 7.95
25 雞菜雞球 CHICKEN W/ MIXED VEGETABLE 7.50
☞ 26 蒙古雞球 MONGOLIAN CHICKEN 7.50
☞ 26A 大千雞 GENERAL'S CHICKEN 7.50
☞ 26B 泰國雞 THAILAND CHICKEN 7.50
26C 北京雞 HOUSE SPICY CHICKEN 7.95

☞ HOT & SPICY

廚點

Chef Special Dim Sum \$6.00



冷盤、燒味

B.B.Q. & Cold Plate \$6.50



圖片只供參考 Pictures are for illustration purpose only

特色炒飯

Chef Special Rice Plate

- | | |
|------------------------------------|------|
| <input type="checkbox"/> 瑤柱蛋白炒飯 | \$12 |
| Dried Scallop Egg White Fried Rice | |
| <input type="checkbox"/> 福建炒飯 | \$12 |
| Fook Kin Fried Rice | |
| <input type="checkbox"/> 碧香炒飯 | \$12 |
| Lovers Fried Rice | |
| <input type="checkbox"/> 太宮家炒飯 | \$12 |
| Rich men Fried Rice | |
| <input type="checkbox"/> 鹹魚粒拉炒飯 | \$11 |
| Salted Fish and Chicken Fried Rice | |

精美粉麵

Chef Special Noodle Plate

- | | |
|---|------|
| <input type="checkbox"/> 泡龍什錦伊麵 | \$10 |
| Braised E Fu Noodle w/ Mushroom in abalone sauce | |
| <input type="checkbox"/> 瑤柱鮮菇伊麵 | \$12 |
| Dry Scallop w/ Mushrooms Braised E Fu Noodle | |
| <input type="checkbox"/> 招牌湯麵 | \$10 |
| House Special Noodle Soup | |
| <input type="checkbox"/> 沙茶牛肉炒河 | \$11 |
| Satay Beef with Chow Fun | |
| <input type="checkbox"/> 貢杞鮮菇春粉 | \$16 |
| Sautéed Goral Clam over Pan Rice Noodle | |
| <input type="checkbox"/> 泰式炒米粉 | \$12 |
| Thai Style Pan Noodle Soup | |
| <input type="checkbox"/> 珍菌鼓油炒麵 | \$12 |
| Stir-fried Rare Mushrooms with Egg Noodles in Soy Sauce | |
| <input type="checkbox"/> 味菜排骨湯炒河 | \$12 |
| Pork Sparerib with Preserved Vegetable Chow Fun | |
| <input type="checkbox"/> 海鮮兩面黃 | \$12 |
| Seafood Pan Fried Hongkong Style Noodle | |

茗茶 Tea

Guest's Choice

每位 \$1.00 / person*

- | |
|-----------------------------|
| <input type="checkbox"/> 普洱 |
| Puerh |
| <input type="checkbox"/> 壽眉 |
| Saumei |
| <input type="checkbox"/> 烏龍 |
| Oolong |
| <input type="checkbox"/> 香片 |
| Jasmine |

Taster's Selects

每位 \$1.50/ person (min. for 2)*

- | |
|--------------------------------|
| <input type="checkbox"/> 菊花 |
| Chrysanthemum |
| <input type="checkbox"/> 花旗參 |
| Ginseng Root |
| <input type="checkbox"/> 安溪鐵觀音 |
| An Si Kai Guan Yin |
| <input type="checkbox"/> 兩前龍井 |
| Superior Dragon Well |

Design and Print by Time Light Printing Co. (415) 239-2409



Canton Seafood Dim Sum

655 Folsom Street,
San Francisco, CA 94107

Tel: (415) 495-3065
Fax: (415) 495-0815
www.CantonSF.com

樓號 Table 人數 (Guest) 服務員 Server



特點 House Sepcail



House Sepcail \$4.50

大點 Dim Sum Large



Dim Sum Large \$3.85

中點 Dim Sum Medium



Dim Sum Medium \$3.25

小點 Dim Sum Small



Dim Sum Small \$2.75

| 湯粉麵蛋在類 | |
|--------------|--|
| 165. 雲吞湯 | Wonton Soup.....4.95 |
| 166. 雲吞麵 | Wonton Noodle Soup.....4.95 |
| 167. 嘉雲吞湯 | Wor Wonton Soup.....6.95 |
| 168. 鴻興防雲吞 | Hung Tso Yee Foo Wonton Soup.....6.95 |
| 169. 鴨羹伊府雲吞 | Shredded Duck Meat Yee Foo Wonton Soup.....8.25 |
| 170. 蝦球雲吞湯 | Shrimps Wonton Soup.....6.95 |
| 171. 叉燒雲吞麵 | B.B.Q. Pork Wonton Noodle Soup.....6.25 |
| 172. 牛肉雲吞麵 | Beef Wonton Noodle Soup.....6.25 |
| 173. 魚球雲吞麵 | Fish Ball Wonton Noodle Soup.....6.25 |
| 174. 雞球雲吞湯 | Chicken Wonton Soup.....5.95 |
| 175. 冬菇雞球湯 | Chicken w/Black Mushrooms Rice Noodle Soup 5.95 |
| ➤176. 炸醬麵 | Ja Jeun Noodle Soup.....5.95 |
| ➤177. 咖喱牛腩湯麵 | Curry Beef Stew Noodle Soup.....5.95 |
| 178. 牛腩雲吞麵 | Beef Stew Wonton Noodle Soup.....6.25 |
| 179. 牛腩湯肉粉 | Beef Stew Fun Soup.....5.50 |
| 180. 蔥油冬菇湯麵 | Greens w/Black Mushrooms Noodle Soup.....5.50 |
| 181. 蜜牛蒜苗麵 | Beef w/Greens Shanghai Noodle Soup.....5.95 |
| 182. 三絲湯麵 | Sam See w/Bean Sprouts Shanghai Noodle Soup 5.95 |
| 183. 東鄉麻油麵 | Sticky Rice Ball Soup.....5.95 |
| 184. 火腿蓮心粉 | Macaroni Soup with Ham, Beef or Chicken.....5.50 |
| 185. 椒鹽肉絲湯麵 | Shredded Pork w/Preserved Vegetables Rice Noodle Soup 5.50 |
| 186. 宮保肉絲湯麵 | Shredded Pork w/Preserved Cabbage Rice Noodle Soup 5.50 |
| 187. 芽菜龍利湯麵 | Flounder Fillet w/Bean Sprouts Rice Noodle Soup 6.95 |
| 188. 招牌魚肉粉 | House Special Fun Soup.....6.95 |
| 189. 招牌雞伊麵 | House Wor Yee Mein Soup.....7.95 |

| Chow Mein/Chow Fun/Pan Fried Noodle | |
|-------------------------------------|--|
| 炒麵, 煎麵, 河粉, 米粉, 粗麵, 伊麵類 | |
| 190. 叉燒炒麵 | B.B.Q. Pork Chow Mein.....6.25 |
| 191. 菜胆炒麵 | Chicken Chow Mein.....6.25 |
| 192. 肉絲炒麵 | Shredded Pork Chow Mein.....6.25 |
| 193. 韭菜炒麵 | Mixed Vegetables Chow Mein.....6.25 |
| 194. 菜牛腩炒麵 | Beef Stew with Greens Chow Mein.....6.50 |
| 195. 椒鹽蔥油麵粉麵 | Tomato Chicken with Curry Chow Mein.....6.50 |
| ➤196. 蒙古牛腩麵 | Mongolian Beef Chow Mein.....6.50 |
| 197. 芥蘭牛腩麵 | Broccoli Beef Chow Mein.....6.50 |
| 198. 蕃茄牛腩麵 | Tomato Beef Chow Mein.....6.50 |
| 199. 三絲炒麵 | Sam See Chow Mein (B.B.Q. Pork, Chicken, Squid) 6.50 |
| ➤200. 干燒豆仔炒麵 | Dry Sauteed String Bean w/Park Shanghai Noodle.....6.50 |
| ➤201. 火腿XO醬炒麵 | Ham with XO Sauce Shanghai Noodle.....6.95 |
| 202. 菜牛炒湯河 | Beef Chow Fun with Gravy & Greens.....6.95 |
| 203. 干炒牛河 | Beef Chow Fun with Bean Sprouts.....6.25 |
| 204. 蝦球牛炒河 | Beef with Black Bean Sauce Chow Fun.....6.25 |
| 205. 蝦汁排骨炒河 | Spareribs w/Black Bean Sauce Chow Fun.....6.25 |
| 206. 上海炒粗麵 | Pork with Cabbage Shanghai Noodle.....6.25 |
| 207. 豆仔龍利炒麵 | Chicken w/ String Beans Rice Noodle.....6.50 |
| 208. 椒鹽雞炒麵 | Chicken w/Preserved Vegetable Rice Noodle.....6.50 |
| ➤209. 星洲炒米粉 | Singapore Rice Noodle.....6.50 |
| ➤210. 家鄉炒麵 | Canton Style Rice Noodle.....6.50 |
| 211. 韭菜干伊麵 | Braised Yee Mein w/Yellow Leek.....6.95 |
| 212. 蔥油雞伊麵 | Chicken Yee Mein with Greens.....6.95 |
| ➤213. XO醬炒伊麵 | Braised Yee Mein with XO Sauce.....6.95 |
| 214. 蟹肉扒伊麵 | Braised Yee Mein with Crab Meat.....6.95 |
| 215. 蝦汁魚炒河 | Flounder Fillet w/Black Bean Sauce Chow Fun.....6.95 |
| 216. 招牌炒麵 | House Special Chow Mein.....6.95 |
| 217. 海鮮炒麵 | Seafood Chow Mein.....6.95 |
| 218. 菜遠蝦炒麵 | Shrimps Chow Mein.....6.95 |
| 219. 蝦汁蝦炒河 | Shrimps w/Black Bean Sauce Chow Fun.....6.95 |
| 220. 沙爹蝦炒河 | Shrimps w/Satay Sauce over Chow Fun.....7.95 |
| 221. 滑蛋蝦炒河 | Shrimps w/Scrambled Eggs over Chow Fun.....7.95 |
| 222. 海鮮煎麵 | Seafood Pan Fried Noodle (Hong Kong Style).....7.95 |
| 223. 菜遠牛柳麵 | Beef w/Vegetable Pan Fried Noodle.....6.95 |
| 224. 碎雞肉絲麵 | Shredded Pork w/Preserved Vegetables Pan Fried Noodle 6.95 |
| 225. 生雞絲煎麵 | Chicken w/Black Mushroom Pan Fried Noodle 6.95 |

➤ Hot & Spicy

| 干撈麵類 Braised Noodles (Lo Mein) | |
|--------------------------------|--|
| ➤226. 炸醬撈麵 | JA JEUN Mein.....5.95 |
| 227. 辣油牛柳麵 | Beef with Oyster Sauce Lo Mein.....5.95 |
| 228. 牛柳撈麵 | Beef Stew Lo Mein.....5.95 |
| 229. 薑蔥撈麵 | Ginger and Scallions Lo Mein.....4.95 |
| 230. 冬菇雞球撈麵 | Chicken w/Black Mushrooms Lo Mein.....6.50 |
| 231. 牛柳撈麵 | Beef Stew with Wonton Lo Mein.....6.50 |
| 232. 雞球撈麵 | Chicken w/Wonton Lo Mein.....6.50 |
| 233. 雞球牛柳撈麵 | Beef with Oyster Sauce Lo Wonton.....6.25 |

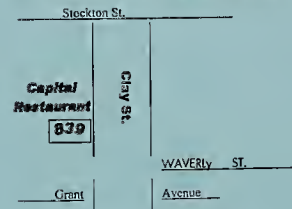
| Lunch Special (Rice Plates) | |
|--|--|
| Lunch Hours: 11:30a.m. - 3:30p.m. After Lunch Hours add \$0.50 | |
| 1. 豆腐什菜飯 | Tofu with Mixed Vegetables over Rice.....5.75 |
| 2. 冬菇豆腐飯 | Tofu with Black Mushrooms over Rice.....5.75 |
| ➤3. 薑蔥豆腐飯 | Tofu with Spicy Meat Sauce over Rice.....5.75 |
| ➤4. 同燒肉飯 | Twice Cooked Pork over Rice.....5.75 |
| ➤5. 醬爆茄子飯 | Eggplants w/Spicy Meat Sauce over Rice.....5.75 |
| ➤6. 干燒豆仔飯 | Mincied Pork w/String Beans over Rice.....5.75 |
| 7. 蝦汁排骨飯 | Spareribs w/Black Bean Sauce over Rice.....5.75 |
| 8. 豆仔排骨飯 | Spareribs with String Beans over Rice.....5.75 |
| 9. 豆腐火肉飯 | Roasted Pork with Tofu over Rice.....5.75 |
| 10. 菜遠火肉飯 | B.B.Q. Pork w/Vegetables over Rice.....5.75 |
| 11. 椒鹽雞丁飯 | Cashew Chicken over Rice.....5.75 |
| 12. 杏仁雞丁飯 | Almond Chicken over Rice.....5.75 |
| ➤13. 宮保雞丁飯 | Kung Pao Chicken over Rice.....5.75 |
| ➤14. 咖喱雞丁飯 | Curry Chicken over Rice.....5.75 |
| 15. 蝦汁雞球飯 | Chicken in Black Bean Sauce over Rice.....5.75 |
| 16. 西蘭雞球飯 | Broccoli Chicken over Rice.....5.75 |
| 17. 鴨羹雞球飯 | Chicken with Vegetables over Rice.....5.75 |
| 18. 鮮蘑菇雞飯 | Chicken with Mushrooms over Rice.....5.75 |
| 19. 蘭豆雞球飯 | Chicken with Snow Peas over Rice.....5.75 |
| ➤20. 蒙古牛肉飯 | Mongolian Beef over Rice.....5.75 |
| ➤21. 四川牛肉飯 | Szechuan Beef over Rice.....5.75 |
| 22. 辣油牛肉飯 | Beef with Oyster Sauce over Rice.....5.75 |
| 23. 芥蘭牛肉飯 | Broccoli Beef over Rice.....5.75 |
| 24. 豆仔牛肉飯 | Beef with String Beans over Rice.....5.75 |
| 25. 雪豆牛肉飯 | Beef with Snow Peas over Rice.....5.75 |
| 26. 蕃茄牛肉飯 | Tomato Beef over Rice.....5.75 |
| 27. 薑蔥牛肉飯 | Beef with Ginger & Scallions over Rice.....5.75 |
| 28. 味菜牛肉飯 | Beef w/Preserved Vegetables over Rice.....5.75 |
| 29. 滑蛋牛肉飯 | Beef with Scrambled Eggs over Rice.....5.75 |
| 30. 菜遠牛肉飯 | Beef with Tender Greens over Rice.....5.75 |
| 31. 豆腐牛肉飯 | Beef with Tofu over Rice.....5.75 |
| 32. 雞蛋牛肉飯 | Mincied Beef with Raw Egg over Rice.....6.50 |
| 33. 生菜牛柳飯 | Beef Stew with Lettuce over Rice.....5.75 |
| 34. 枝竹牛柳飯 | Beef Stew w/Dried Bean Curd Stick over Rice.....5.75 |
| ➤35. 咖喱牛柳飯 | Curry Beef Stew over Rice.....5.75 |
| 36. 豬卜牛柳飯 | Beef Stew with Chinese Turnip over Rice.....5.75 |
| 37. 枝竹牛柳飯 | Ox Tail w/Dried Bean Curd Stick over Rice.....6.50 |
| 38. 味菜牛柳飯 | Squid w/Preserved Vegetable over Rice.....6.25 |
| ➤39. 鼓蝦鮮魷飯 | Squid in Black Bean Sauce over Rice.....6.25 |
| 40. 菜遠龍利飯 | Flounder Fillet with Tender Greens over Rice.....6.25 |
| 41. 蝦汁龍利飯 | Flounder Fillet in Black Bean Sauce over Rice.....6.25 |
| 42. 豆仔龍利飯 | Flounder Fillet w/Eggplants over Rice.....6.25 |
| 43. 枝竹龍利飯 | Flounder Fillet w/Dried Bean Curd over Rice.....6.25 |
| 44. 菜遠蝦球飯 | Shrimps with Vegetables over Rice.....6.50 |
| 45. 蝦汁蝦球飯 | Shrimps in Black Bean Sauce over Rice.....6.50 |
| ➤46. 豆仔蝦球飯 | Kung Pao Shrimps over Rice.....6.50 |
| 47. 豆仔蝦球飯 | Shrimps with String Beans over Rice.....6.50 |
| 48. 鮮蘑菇蝦飯 | Shrimps with Fresh Mushrooms over Rice.....6.50 |
| 49. 滑蛋蝦球飯 | Shrimps with Scrambled Eggs over Rice.....6.50 |
| 50. 菜遠海鮮飯 | Seafood with Vegetables over Rice.....6.50 |

➤ Hot & Spicy



京都餐館

Open 7 Days a Week
Monday - Friday: 11:00am - 9:30pm
Saturday & Sunday: 8:00am - 9:30pm



花園角免費泊車兩小時
2 Hours Free Parking at Portsmouth Garage

TEL: (415) 397 - 6269
839 Clay Street
San Francisco, CA 94108

惠顧請付現金
Cash Only! No Check, Bank Card Accept

DINNER SPECIAL

Served with Oolong Tea and Fortune Cookies

A. \$12.95 per person (Min. for 2)

Fried Wonton

Egg Flower Soup

Sweet and Sour Chicken

Beef Chow Mein

B.B.Q. Pork Fried Rice

For 3 Add: Beef w/Chow Mein

For 4 Add: Orange Pork

For 5 Add: Shrimps w/Vegetables

B. \$13.95 per person (Min. for 2)

Egg Rolls

Wonton Soup

Sweet and Sour Pork

Chicken Chow Mein

Beef Fried Rice

For 3 Add: Kung Pao Chicken

For 4 Add: Cashew Shrimps

For 5 Add: Beef with Mushrooms

C. \$14.95 per person (Min. for 2)

Fried Prawns

Hot and Sour Soup

Mongolian Beef

B.B.Q. Pork Chow Mein

Chicken Fried Rice

For 3 Add: Shrimps w/Mushrooms

For 4 Add: Cashew Chicken

For 5 Add: Fish in Black Bean Sauce

D. \$15.95 per person (Min. for 2)

Pot Stickers

Sizzling Rice Soup

Prawns in Lobster Sauce

Sam See Chow Mein

House Special Fried Rice

For 3 Add: Orange Chicken

For 4 Add: Beef with Broccoli

For 5 Add: B.B.Q. Pork Egg Foo Young

\$10.95 Combination for one

Egg Roll

Wonton Soup

Sweet and Sour Chicken

Beef with Broccoli

Steamed Rice

Oolong Tea & Fortune Cookie

\$23.50 Vegetarian for two

Egg Rolls

Cream Corn Soup

Kung Pao Tofu

Greens w/Double Mushrooms

Vegetable Egg Fried Rice

Oolong Tea & Fortune Cookies

Above Dinner Special for 6 Persons or More, Portion will be increased OR Ask the Manager for Suggestion.

APPETIZER

| | | |
|----------|--|------|
| 1. 春卷 | Egg Rolls (3) Vegetarian..... | 4.50 |
| 2. 蒜泥白肉 | Pot Stickers (6)..... | 5.95 |
| 3. 炸春卷 | Fried Wonton (6)..... | 5.95 |
| 4. 炸鱿鱼 | Fried Crispy Squid..... | 7.95 |
| 5. 炸大蝦 | Fried Prawns (8)..... | 8.95 |
| 6. 酥炸生蠔 | Fried Oysters (6)..... | 8.50 |
| 7. 炸軟殼蟹 | Fried Soft Shell Crab (2)..... | 8.95 |
| 8. 蜜汁叉燒 | Honey B.B.Q. Pork Slices..... | 6.95 |
| 9. 炸豆腐 | Fried Tofu Stuffed w/ Fish Paste (6)..... | 5.95 |
| 10. 京都烤鴨 | Capital Plate (fried Wonton, shrimp, Egg Roll & Pot Sticks)..... | 8.95 |
| 11. 椒鹽雞翼 | Fried Chicken Wings w/Salt & Hot Pepper..... | 6.95 |
| 12. 海鮮炒碎 | Seaweed Salad..... | 4.95 |

Soup

| | | | |
|-----------|---|------|------|
| 13. 海鮮鮑魚 | Seafood Sizzling Rice Soup..... | 6.95 | 8.95 |
| 14. 酸辣湯 | Hot and Sour Soup..... | 5.95 | 6.95 |
| 15. 茄花湯 | Egg Flower Soup (Vegetarian)..... | 5.95 | 6.95 |
| 16. 韭菜豆腐湯 | Seaweed w/Tofu Soup..... | 5.95 | 6.95 |
| 17. 西湖牛肉羹 | West Lake Beef Soup..... | 5.95 | 6.95 |
| 18. 韭菜蝦米羹 | Chicken Cream Corn Soup..... | 5.95 | 6.95 |
| 19. 海鮮豆腐羹 | Seafood w/Tofu Soup..... | 6.95 | 8.95 |
| 20. 蟹肉羹 | Crab Meat Cream Corn Soup..... | 6.95 | 8.95 |
| 21. 咸蛋豆腐羹 | Mustard Green w/Pork & Salted Egg Soup..... | 6.95 | 7.95 |
| 22. 水鴨芥菜湯 | Roasted Duck Mustard Green Soup..... | 6.95 | 7.95 |
| 23. 蟹肉魚肚羹 | Fish Maw with Crab Meat Soup..... | 8.95 | |
| 24. 竹笙魚肚羹 | Seafood with Bamboo Pitch Soup..... | 8.95 | |
| 25. 三絲肉肚羹 | Fish Maw with Sam See Soup..... | 8.95 | |

Egg Foo Young

| | | |
|-------------|------------------------------------|------|
| 26. 叉燒芙蓉蛋 | B.B.Q. Pork Egg Foo Young..... | 7.95 |
| 27. 脆皮香滑雞 | Chicken Egg Foo Young..... | 7.95 |
| 28. 蝦米香滑蝦 | Shrimps Egg Foo Young..... | 5.50 |
| 29. 韭菜芙蓉蛋 | Mixed Vegetable Egg Foo Young..... | 7.95 |
| 30. 潮州煎粉漿 | Oyster Omelette (Chow Style)..... | 8.95 |
| Hot & Spicy | | |

Pork

| | | |
|-------------|---|------|
| 31. 水餃 | Mu Shu Pork (with 4 pancakes)..... | 7.95 |
| 32. 京都肉 | Capital Spareribs..... | 7.95 |
| 33. 椒鹽排骨 | Salt & Hot Pepper Spareribs..... | 7.95 |
| 34. 蒜泥白肉 | Vinegar Sauce Spareribs..... | 7.95 |
| 35. 甜酸肉 | Sweet and Sour Pork..... | 8.95 |
| 36. 鹽焗肉 | Orange Pork..... | 8.95 |
| 37. 燒肉 | Twice Cooked Pork..... | 7.95 |
| 38. 四川肉 | Szechuan Pork..... | 7.95 |
| 39. 魚香肉絲 | Shredded Pork w/Szechuan Garlic Sauce..... | 7.95 |
| 40. 鹽焗雞 | Eggplant with Spicy Meat Sauce..... | 7.95 |
| 41. 時菜文蛤 | B.B.Q. Pork with Vegetables..... | 7.95 |
| 42. 豉汁排骨 | Spareribs with Black Bean Sauce..... | 7.95 |
| 43. 鹹魚蒸肉餅 | Steamed Pork Hash w/Salted Fish..... | 7.95 |
| 44. 鹹魚蒸肉餅 | Steamed Pork Hash w/Salted Egg..... | 7.95 |
| 45. 臘腸冬菇蒸肉餅 | Steamed Pork Hash w/Chinese Sausage & Black Mushroom..... | 8.25 |

Beef

| | | |
|--------------|--|-------|
| 46. 水餃 | Mu Shu Beef (with 4 pancakes)..... | 8.25 |
| 47. 蒜泥白肉 | Beef with Tender Greens..... | 8.25 |
| 48. 豆豉牛腩 | Beef with Bean Curd..... | 8.25 |
| 49. 薑蔥牛腩 | Beef with Ginger and Scallions..... | 8.25 |
| 50. 蒙古牛腩 | Mongolian Beef..... | 8.25 |
| 51. 燒油牛腩 | Beef with Oyster Sauce..... | 8.25 |
| 52. 蒜泥牛腩 | Beef with Tomato..... | 8.25 |
| 53. 黑椒牛腩 | Beef with Black Pepper Sauce..... | 8.25 |
| 54. 四川牛腩 | Szechuan Beef..... | 8.25 |
| 55. 蠔豆牛腩 | Beef with Snow Peas..... | 8.25 |
| 56. 豆豉牛腩 | Beef with String Beans..... | 8.25 |
| 57. 鹽焗牛腩 | Orange Beef..... | 8.95 |
| 58. 雙菇牛腩 | Beef w/Two Kind of Mushrooms..... | 8.95 |
| 59. 芥蘭牛腩 | Beef with Broccoli..... | 8.95 |
| 60. 蒜香牛腩 | Beef with Asparagus..... | 9.50 |
| 61. 椒鹽牛腩 | Sizzling Beef with Black Bean Sauce..... | 9.50 |
| 62. X.O. 炒牛腩 | Beef Tenderloin w/X.O. Sauce..... | 10.95 |

Poultry

| | | |
|---------|--|------|
| 63. 水餃 | Mu Shu Chicken (with 4 pancakes)..... | 7.95 |
| 64. 鹽焗雞 | Cashew Nut Chicken..... | 7.95 |
| 65. 杏仁雞 | Almond Chicken..... | 7.95 |
| 66. 蒜泥雞 | Kung Pao Chicken..... | 7.95 |
| 67. 咖喱雞 | Curry Chicken..... | 7.95 |
| 68. 椒鹽雞 | Chicken with Vegetables..... | 7.95 |
| 69. 薑蔥雞 | Chicken with Ginger and Scallions..... | 7.95 |
| 70. 蒙古雞 | Chicken with Snow Peas..... | 7.95 |
| 71. 蒜泥雞 | Chicken with Fresh Mushrooms..... | 7.95 |
| 72. 黑椒雞 | Chicken with Broccoli..... | 8.95 |
| 73. 冬菇雞 | Chicken with Black Mushrooms..... | 8.95 |
| 74. 蒜香雞 | Chicken with Asparagus..... | 8.95 |
| 75. 鹽焗雞 | Sweet and Sour Chicken..... | 8.95 |
| 76. 大蔥雞 | Garlic Chicken..... | 8.95 |
| 77. 檸檬雞 | Lemon Chicken..... | 8.95 |
| 78. 椒鹽雞 | Orange Chicken..... | 8.95 |
| 79. 芝麻雞 | Sesame Chicken..... | 8.95 |
| 80. 左宗雞 | General's Chicken..... | 8.95 |
| 81. 椒鹽雞 | Sizzling Chicken in Black Bean Sauce..... | 9.50 |
| 82. 沙茶雞 | Braised Chicken w/Spicy Ginger Sauce (Half) 12.00 (Whole) 23.00..... | |
| 83. 燒鴨 | Roasted Duck..... | |

Clay Pot

| | | |
|-------------|--|-------|
| 84. 海鮮豆腐煲 | Seafood with Tofu Clay Pot..... | 10.95 |
| 85. 叉燒生蠔煲 | Oyster w/Roasted Pork Clay Pot..... | 10.95 |
| 86. 清蒸游水魚 | Live Frog w/Black Mushrooms Clay Pot..... | 10.95 |
| 87. 香滑雞煲 | Sizzling Chicken Clay Pot..... | 8.95 |
| 88. 椒鹽牛腩煲 | Beef Stew w/Chinese Turnip Clay Pot..... | 8.95 |
| 89. 紅燒魚翅煲 | Braised Flounder Fillet w/Tofu & Black Mushroom..... | 8.95 |
| 90. 蒜子豬扒煲 | Pork Chop with Eggplant Clay Pot..... | 7.95 |
| 91. 鹹魚雞粒豆腐煲 | Chicken w/Salted Fish & Tofu Clay Pot..... | 7.95 |
| 92. 荷葉扣肉 | Side Pork with Preserved Vegetable..... | 7.95 |
| 93. 香滑扣肉 | Side Pork with Taro..... | 7.95 |
| 94. 沙茶雞粒雞煲 | Satay Shrimp w/Vermicelli Clay Pot..... | 9.95 |
| 95. 雙竹羊腩煲 | Lamb w/Dried Bean Curd Stick Clay Pot..... | 9.95 |
| 96. 雙竹牛腩煲 | Ox Tail w/Dried Bean Curd Stick Clay Pot..... | 9.95 |

Hot & Spicy

Vegetables & Tofu

| | | |
|-------------|---|------|
| 97. 水餃 | Mu Shu Vegetables (with 4 pancakes)..... | 7.95 |
| 98. 炒菠菜 | Mixed Vegetables Deluxe..... | 7.95 |
| 99. 炒豆腐 | Snow Pea, Water Chestnuts & Black Mushrooms..... | 7.95 |
| 100. 干燒四季豆 | Dry Sautéed String Beans w/Spicy Ground Pork..... | 7.95 |
| 101. 紅燒帶子豆腐 | Braised Tofu w/Black Mushrooms & Greens..... | 7.95 |
| 102. 雙菇扒時蔬 | Tender Greens w/Double Mushrooms..... | 7.95 |
| 103. 豆苗炒時蔬 | Tofu with Mixed Vegetables..... | 7.95 |
| 104. 蒜泥芥蘭 | Broccoli with Oyster Sauce..... | 7.50 |
| 105. 蒜香芥蘭 | Mustard Greens with Garlic Sauce..... | 7.50 |
| 106. 蒜香豆苗 | Eggplant w/Szechuan Garlic Sauce..... | 7.50 |
| 107. 清炒小龍蝦 | Lotus Root w/Assorted Vegetable..... | 7.50 |
| 108. 雙菇扒時蔬 | Asparagus with Oyster Sauce..... | 7.95 |
| 109. 鹹魚豆腐 | Hot Spicy Bean Curd w/Minced Pork..... | 7.95 |
| 110. 蒜泥豆腐 | Kung Pao Tofu (Vegetarian)..... | 7.95 |
| 111. 檸檬茄子肉 | Egg Tofu w/Spicy Meat Sauce..... | 8.25 |
| 112. 雪菜肉絲湯 | Shredded Pork & Preserved Vegetable w/Fried Tofu..... | 7.95 |
| 113. 鹹豆漿豆腐 | Tofu w/Snow Peas & Black Mushrooms..... | 8.95 |
| 114. 竹筍扒菜膽 | Broccoli w/Bamboo Pitch & Mushroom..... | 8.95 |
| 115. 蟹肉扒菜膽 | Mustard Greens with Crab Meat..... | 9.95 |
| 116. 蒜子炒豆苗 | Sautéed Pea Shoots with Garlic Sauce..... | 9.95 |

Seafood

| | | |
|-----------|---|----------|
| 117. 水餃 | Mu Shu Shrimps (with 4 pancakes)..... | 9.50 |
| 118. 鹽焗蝦 | Cashew Shrimps..... | 9.50 |
| 119. 宮保蝦 | Kung Pao Shrimps..... | 9.50 |
| 120. 四川蝦 | Szechuan Shrimps..... | 9.50 |
| 121. 煎蝦 | Fried Shrimps w/Salt & Hot Pepper..... | 8.50 |
| 122. 滑蝦 | Shrimps with Scrambled Eggs..... | 9.50 |
| 123. 油泡蝦 | Shrimps Sautéed in Wine Sauce..... | 9.50 |
| 124. 煎菜蝦 | Shrimps with Mixed Vegetables..... | 8.50 |
| 125. 蒜汁蝦 | Shrimps in Black Bean Sauce..... | 9.50 |
| 126. 煎蝦 | Sweet and Sour Prawns..... | 9.50 |
| 127. 蒜香蝦 | Shrimps with Tomato..... | 9.50 |
| 128. 鹽焗蝦 | Curry Shrimps..... | 9.50 |
| 129. 西蘭蝦 | Shrimps with Broccoli..... | 9.50 |
| 130. 蒜香蝦 | Shrimps with Mushrooms..... | 9.95 |
| 131. 煎豆腐 | Shrimps with Snow Peas..... | 9.95 |
| 132. 蒜香蝦 | Shrimps with Asparagus..... | 10.95 |
| 133. 蒜香蝦 | Prawns with Lobster Sauce..... | 10.95 |
| 134. 蒜香蝦 | Honey Walnut Prawns..... | 12.95 |
| 135. 炒三鮮 | Sautéed Shrimps, Squids & Scallops..... | 12.95 |
| 136. 煎帶子 | Sautéed Scallops in Wine Sauce..... | 12.95 |
| 137. 蒜香帶子 | Scallops w/Fish Flavor Garlic Sauce..... | 12.95 |
| 138. 蒜香帶子 | Sizzling Seafood Combination..... | 12.95 |
| 139. 蒜汁炒蝦 | Clams in Black Bean Sauce..... | 8.95 |
| 140. 薑蔥生蠔 | Oyster with Ginger and Scallions..... | 8.95 |
| 141. 蒜香鮮魷 | Squids with Preserved Mustard Greens..... | 8.95 |
| 142. 蒜香鮮魷 | Kung Pao Squids..... | 8.95 |
| 143. 蒜香鮮魷 | Sweet and Sour Flounder Fillet..... | 8.95 |
| 144. 蒜汁鮮魷 | Flounder Fillet with Black Bean Sauce..... | 8.95 |
| 145. 蒜香鮮魷 | Flounder Fillet with Tender Greens..... | 8.95 |
| 146. 蒜子煎魷 | Flounder Fillet with Eggplant..... | 8.95 |
| 147. 干煎魷 | Deep Fried Flounder Fish (Whole)..... | 12.95 |
| 148. 蒜式魷 | Deep Fried Flounder w/Thai Sauce..... | 13.95 |
| 149. 蒜香全魚 | Sea Cucumber w/Black Mushrooms..... | 16.95 |
| 150. 蒜香魚 | Abalone with Sea Cucumber..... | 19.50 |
| 151. 蒜香龍蝦 | Live Lobster or Crab (Any Style)..... | Seasonal |
| 152. 蒜香魚 | Live Fish (Black Bass, Tilapia, Catfish) (Any Style)..... | Seasonal |

Fried Rice

| | | |
|-------------|--|------|
| 153. 椒鹽炒飯 | Fukien Fried Rice..... | 9.95 |
| 154. 椒鹽白炒飯 | Dried Scallops w/Frog White Fried Rice..... | 8.95 |
| 155. 鹹魚雞粒炒飯 | Salted Fish with Chicken Fried Rice..... | 6.50 |
| 156. 鹹魚雞粒炒飯 | Pineapple Chicken Fried Rice..... | 6.50 |
| 157. 蒜香炒飯 | Mixed Vegetables Fried Rice..... | 5.95 |
| 158. 叉燒炒飯 | B.B.Q. Pork Fried Rice..... | 5.95 |
| 159. 牛肉炒飯 | Beef Fried Rice..... | 5.95 |
| 160. 雞肉炒飯 | Chicken Fried Rice..... | 5.95 |
| 161. 蝦仁炒飯 | Shrimps Fried Rice..... | 6.50 |
| 162. 潮州炒飯 | House Special Fried Rice..... | 6.50 |
| 163. 蒜香炒飯 | Sausage & Shrimps Fried Rice w/Tomato ketchup..... | 6.95 |
| 164. 香港仔炒飯 | Hong Kong Seafood Fried Rice..... | 7.95 |

Hot & Spicy

Background EAST MEETS WEST . . .

To many an enthusiastic visitor in San Francisco's famed Chinatown such adjectives as "glamorous, mysterious, fascinating" have had the unmistakable twang of originality. But one adjective few think to apply to the largest Chinese settlement outside of China is "new".

For Chinatown, old and rich in the tradition of the East, is new and progressive in the spirit of the youthful western world. Today's Chinatown is a thriving community of 20,000, located a vigorous stone's throw from the spot where the first Chinese landed in California 91 years ago.

At the gateway of Chinatown, on what was once historic Dupont Street (now Grant Avenue), stands the Cathay House, an example of San Francisco's successful blending of East and West. Walls are a background of striking black for the gold murals depicting themes of Chinese legends. The kitchen, possessing one of the country's most modern Chinese ranges, is heated by an electric window for the benefit of curious Cockneys. Here is the paradox which is the Cathay House—legendary China on the walls, streamlined Americanized China in the kitchen.

Outside, across Grant Avenue, is Old St. Mary's Church, lovely and placid. Over at St. Anne's Square is a stainless steel statue of China's immortal Sun Yat Sen. And down Grant, and down the narrow alleyways that parallel it are the little shops, Jess Houses and impressive family association buildings which have made this section world famous. Down California Street from full view windows of the Cathay House is another scene, typically San Franciscoan. It tells the story more graphically than could the most highly adjective-spiced words. The scene: A 33 story skyscraper shadowing a Chinese Temple! The story: East meets West!

Bill Simons

Cover design by DON CLEVER



Gung (SOUPS)

| | |
|--|-------------------------------------|
| YEE CHEE GUNG (Shark Fin in Concentrated Chicken Soup) | 2.25 |
| YEE WO GUNG (Bird's Nest in Concentrated Chicken Soup) | 2.25 |
| Gai Choy Gung (Mustard Green) .50 | Don Tai Gung (Egg Flower) .75 |
| Mui Yuke Gung (Tenderloin Pork and Vegetable) .50 | Bow Yee Gung (Abalone) 1.00 |
| Cho Goo Gung (Grass Mushroom) .80 | Gai Fon Gung (Chicken and Rice) .45 |

Chow Mein (FRIED NOODLES) Please Specify Pan Fried or Crisp Noodles

| | |
|---|----------------|
| Gai See Chow Mein (With Shredded Chicken) .80 | (For Two) 1.70 |
| Nah Yuke Chow Mein (With Prawns) .80 | (For Two) 1.70 |
| Nat Yuke Chow Mein (With Crab Meat) .80 | (For Two) 1.50 |
| Cha Siew Chow Mein (With Barbecued Pork) .70 | (For Two) 1.60 |
| Fon Ker Ngow Yuke Chow Mein (With Tomatoes and Beef) .85 | (For Two) 1.60 |
| Moo Goo Chow Mein (With Button Mushrooms) .80 | (For Two) 1.70 |
| Nung Ngan Gai Chow Mein (With Almonds and Chicken) 1.25 | (For Two) 2.40 |
| Sup Gum Chow Mein (With Diced Bamboo Shoots, Mushroom, Pork, Chopped Almonds, Etc.) .85 | 1.80 |

Qan Lo Mein (SOFT NOODLES WITH BROWN SAUCE)

| | |
|---|----------------|
| Gai See Goo Lo Mein (With Shredded Chicken) .85 | (For Two) 1.80 |
| Nah Yuke Goo Lo Mein (With Prawns) .85 | (For Two) 1.80 |
| No Yow Ngow Yuke Goo Lo Mein (With Sliced Beef, Oyster Sauce) .75 | (For Two) 1.50 |
| Nat Yuke Goo Lo Mein (With Crab Meat) .85 | (For Two) 1.60 |
| Fon Ker Ngow Yuke Goo Lo Mein (With Tomatoes and Beef) .85 | (For Two) 1.80 |

Suey Mein (PLAIN BOILED NOODLES)

| | |
|---|-----|
| Gai See Suey Mein (With Shredded Chicken) | .75 |
| Cha Siew Suey Mein (With Barbecued Pork) | .85 |

Woh Mein (SOUP NOODLES)

| | |
|--|----------------|
| Yung Iow Woh Mein (With Nam, Chicken and Shrimps) 1.00 | (For Two) 1.90 |
| Yuke See Woh Mein (With Sliced Pork) .85 | (For Two) 1.80 |
| Gai Woh Mein (With Chicken) .80 | (For Two) 1.70 |

Wah Yuen Yee Foo Mein

(CATHAY HOUSE SPECIAL NOODLES IN THICK SOUP)

| | |
|---|----------------|
| Gai See Yee Foo Mein (With Shredded Chicken, Diced Duck & Ham) 1.10 | (For Two) 2.10 |
| Opp Gung Yee Foo Mein (In Duck Soup with Shredded Chinese Nam) 1.10 | (For Two) 2.10 |
| Seen Nah Yee Foo Mein (With Prawns and Shredded Chinese Ham) .90 | (For Two) 1.70 |
| Yuke See Yee Foo Mein (With Sliced Pork and Vegetables) .85 | (For Two) 1.60 |

Wah Wan Ton (CHINESE RAVIOLI IN SOUP)

| | |
|---|-------------------------------------|
| Gai See Wan Ton (With Shredded Chicken) .85 | Ngow Yuke Wan Ton (Sliced Beef) .75 |
| Cha Siew Wan Ton (With Barbecued Pork) .75 | Opp See Wan Ton (With Duck) .85 |
| Sup Gum Wan Ton (With Mixed Vegetables and Sliced Meat) | .75 |

Jow Wan Ton (CHINESE RAVIOLI, DEEP FRIED CRISP)

| | |
|---|----------------|
| Teem Seem Jow Wan Ton (With Glibet Sweet and Sour Sauce) 1.00 | (For Two) 1.90 |
|---|----------------|

Gai (CHICKEN)

| | |
|---|--|
| *GAI TUN YEEN (Whole Baked Chicken stuffed with Select Bird's Nest) | 5.00 |
| **LING NAM YUKE SEE GAI (Layered Breast Chicken, Ham, Chinese Broccoli Center) | 4.50 |
| Hop To Gai Ding (Chicken Dices with Walnut Natives) | 1.25 |
| Mo Goo Gai Eow (Button Mushrooms with Chicken) | 1.25 |
| Lo Gee Gai (Fried Chicken a la Cathay) 1.25 | Bok Jon Gai (Boiled Chicken) 1.10 |
| Sang Gai See Chow Mein (Fresh Chicken Chow Mein) 1.25 | (For Two) 2.40 |
| Bo Lo Gai (Chicken en Joint with Pineapple) | 1.10 |
| Chow Gai Peen (Chicken Fillet with Mushrooms and Vegetables) | 1.25 |
| Gai Lay Gai (Chicken en Joint, Curried) 1.25 | See Yow Gai (Chicken Cooked in Soyol) 1.25 |
| Fon Ker Gai Kow (Chicken en Joint with Tomatoes) | 1.25 |
| *Must be ordered four hours in advance. (*Must be ordered ten hours in advance) | |

Opp (DUCK)

| | |
|--|------|
| **KA LAW OPP (Whole Barbecued Peking Duck, served with Steamed Layer Buns) | 7.50 |
| Bok Goo Opp Peen (Fillet of Duck with Mushrooms) | 1.25 |
| Wah Siew Opp (Broiled Duck with Almonds) | 1.50 |
| *Gaw Pay Opp (Steamed Duck with Orange Peel) | 1.50 |
| *Sat Woo Opp (Broiled Steamed Duck stuffed with Vegetables) | 1.75 |
| (*Must be ordered ten hours in advance) (*Must be ordered four hours in advance) | |

A CHARGE WILL BE MADE ON MENUS THAT ARE TAKEN OUT OF THE HOUSE

We invite you to see your food prepared by our Chinese chefs through the large plate glass kitchen window. Every serving is freshly cooked on the "Wok Lo" (Chinese Range) to your order.

There is a difference between dining and eating. Dining is an art. When you eat to get the most out of your meal, to please the palate, just as well as to satiate the appetite, that, my friend, is dining."

Yuen Mei, 1738, A.D.

"Chopstick" is pidgin English for small tapering stick, which is commonly made of wood, bone or ivory. The sticks are used in pairs. "Chop" is pidgin English for "pick," the Chinese word for the sticks being "tsu-tsü," which means "quick gentle men."

Bok Opp (SQUAB)

| | |
|--|------|
| BOK OPP TUN YEEN (Whole Baked Squab stuffed with Select Bird's Nest) | 3.25 |
| Siew Bok Opp (Soy Squab, Deep Fried) | 1.75 |
| Sang Iow Bok Opp (Fresh Squab, Deep Fried) | 1.75 |
| (*Must be ordered four hours in advance) | |

Yee Nah (SEA FOOD)

| | |
|--|--|
| Gai Lay Nah Kow (Curried Prawns) .85 | Jow Dai Nah (Fried Large Gull Prawns) 1.00 |
| Fon Ker Nah Kow (Prawns Cooked with Tomatoes) | .85 |
| Sam Gum Nah Kow (Prawns Cooked with Vegetables) | .85 |
| Choy Yuen Nah Kow (Load of White Vegetables with Prawns) | .75 |
| How Yow Kow Peen (Sliced Abalone with Oyster Sauce) | 1.00 |
| Loong Tee Poong Kow (Gull Prawns and Chicken, Sauteed) | 1.50 |

Don (EGGS) (All Foo Yung or Chinese Omelette Contain Bean Sprouts)

| | |
|--|--|
| Foo Yung Gai (Chicken Omelet) | .50 |
| Foo Yung Don (Chinese Barbecued Pork Omelet) | .75 |
| Foo Yung Nah (Chinese Shrimp Omelet) .85 | Foo Yung Nai (Chinese Crab Omelet) .90 |
| Few Tsey Chow Don (Scrambled Eggs with Ham and Peas) | .75 |

Fon (RICE)

| | |
|---|----------------------------|
| Gai Fon (Chicken Steamed with Rice en Casserole) | 1.00 |
| Gai Chow Fon (Chicken with Fried Rice) | .75 |
| No Yow Ngow Yuke Fon (Sliced Beef and Oyster Sauce with Rice) | .75 |
| Few Tsey Don Fon (Diced Nam and Fried Rice) | .85 |
| Nah Yuke Chow Fon (Crab Meat and Fried Rice) | .85 |
| Nah Yuke Chow Fon (Prawns, Fried Rice) .80 | Bok Fon (Steamed Rice) .20 |
| How Yuke Chow Fon (Sliced Beef and Fried Rice) | .70 |
| Cha Siew Chow Fon (Barbecued Pork and Fried Rice) | .85 |

Suggestions of the House

| | |
|--|--|
| BARBECUED SPARERIBS | 1.25 |
| **DOONG GWA TOONG (Whole Water Melon Cup Steamed with Diced Chicken, Bamboo Shoots and Vegetables) | 7.50 |
| *BIK YUET LEEN GEE (Walnut Halves with Diced Chicken and Livers Surrounded with Crab Rell) | 2.50 |
| Hai Yuke Pat Mo Goo (Button Mushrooms Sauteed with Crabmeat) | 1.50 |
| Hop To Gai Ding (Walnut Halves with Diced Chicken) | 1.25 |
| Hung Ngan Gai Ding (Diced Chicken and Almonds) | 1.25 |
| Bok Choy Yuke (Tender White Vegetables with Meat) | .80 |
| Choon Green Spring Egg Roll 1.00 | Cha Siew (Barbecued Pork) .75 and 1.40 |
| Bo Lo Pat Gwut (Pineapple Spareribs) .85 | Choon Tow Yuke (Sliced Beef, Onions) .70 |
| Teem Seen Pat Gwut (Sweet and Sour Spareribs) | .90 |
| Chow Yuke (Sliced Pork Tenderloin with Vegetables) | .70 |
| Ngah Choy Iap (Combination Vegetables with Bean Sprouts and Pork) | .75 |
| Lon Dow Gai Kow (Chinese Sugar Peas with Chicken) | 1.25 |
| Lon Dow Yuke (Chinese Sugar Peas with Meat) | .75 |
| Lon Dow Hah Kow (Chinese Sugar Peas with Prawns) | .85 |
| Mo Goo Yuke (Button Mushrooms, Vegetables and Meat) | .85 |
| Mah Tai Soong (Diced Water Chestnuts with Pork) | .80 |
| Mo Tai Yuke (Chinese Water Chestnuts, Mushrooms and Meat) | .80 |
| Ho Yow Ngow Yuke (Sliced Beef with Oyster Sauce) | .75 |
| Gai Lon Soong (Diced Chinese Broccoli) | .70 |
| Gai Lon Yuke (Diced Chinese Broccoli with Pork or Beef) | .70 |
| Seww Choy Cha Siew (Chinese Cabbage with Pork) | .70 |
| *Must be ordered four hours in advance. (*Must be ordered 10 hours in advance) | |

Special Vegetable Dishes

| Special Vegetable Dishes | |
|--|------|
| LEEN GEE WUYE SOM DING Lotus Nuts, Mushrooms, Water Chestnut Combination | 1.25 |
| Yow Yuen Bok Choy White Vegetable Cooked with Peanut Oil and Salt) | .70 |
| Lon Dow Mo Tai Water Chestnuts with Chinese Sugar Peas) | .85 |
| Ngah Choy Chow Mo Goo Bean Sprouts with Button Mushrooms) | .80 |
| Ho Yow Mo Goo (Button Mushrooms with Oyster Sauce) | 1.10 |
| Jock Seem Wuyy Mo Goo (Bamboo Shoots with Button Mushrooms) | 1.25 |
| Sup Gum Gwa Choy Iap Combination Vegetables, Celery, Water Chestnuts, Bamboo Shoots etc) | .75 |

Desserts

| | |
|---|-----|
| ORIGINAL LICHEE, GINGER OR CHINESE FRUIT ICE CREAM | .30 |
| Chinese Baby Almond, Sesame, Rice or Assorted Chinese Cookies | .30 |

NO INDIVIDUAL SERVICE LESS THAN FIFTY CENTS PER PERSON

starters and sides

black bean and green chile egg roll 1.65
lobster rangoon (3 to an order) 2.20
cheese quesadilla 3.00
bbq chicken quesadilla 4.75
veggie quesadilla 4.25

kid's meals

crispy fried chicken pieces 4.95
With teriyaki sauce and served over rice.
kid's noodle bowl with cheddar cheese 4.25
kid's cheese quesadilla 4.10
all kids meals served with a regular fountain drink

smoothies and treats

very berry 3.15
A blend of blackberries, blueberries, banana, apple juice and sherbet.
strawberry-orange-banana 3.15
Strawberries, banana, apple juice plus orange sherbet.
chocolate lover's delight 3.15
Nonfat chocolate syrup, nonfat frozen yogurt, banana, ice, skim milk.
peanut butter 3.15
Chocolate lover's with peanut butter.
crazy crispy treats 1.95
Original with mini marshmallows or chocolate.

beverages

fountain soda regular 1.45 large 1.55
skim milk 1.50
bottled water 1.45
hot green tea 1.25



How to get
exactly what
you want...

- 1 Choose a bowl, wrap or salad.
- 2 Choose a grain:
brown rice or jasmine rice.
or choose whole wheat noodles.
- 3 Choose your protein:
all served with dark meat
chicken or grilled tofu,* but
you can substitute one of the
following for just .50 more:
breast chicken;
crunchy breast chicken;
grilled flank steak;
wild alaskan salmon
- 4 Hungry?
Double your protein
for just \$1.50 more.*

does not apply to veggie bowls or noodle bowls

Visit one of our locations

MISSOURI
chesterfield
1627 Clarkson Rd. 636-51-WRAPS (519-7277)
clayton-u. city
7353 Forsyth 314-783-WRAP (9727)
creve coeur
12704 Olive St. 314-786-WRAP (9727)
creve coeur
11427 West Oak Plaza 314-567-WRAP (9727)
glendale-rock hill
9635 Manchester 314-918-WRAP (9727)
mid-town-slu
3852 Lindell 314-533-WRAP (9727)
o'fallon
2119 Highway K. 636-474-WRAP (9727)
sunset hills
10758 Sunset Hills Plaza 314-966-BOWL (2695)
west county
13831 Manchester 314-856-WRAP (9727)

CALIFORNIA
san diego-mission valley
5664 Mission Center (Ralph's Center) 619-291-WRAP (9727)
COMING FEBRUARY 2009
carlsbad
2675 Gateway Road #102 (in Stater Bros./Trader Joe's Center)



www.crazybowlsandwraps.com
*Nut, wheat, dairy and soy products served at CBW



menu



where healthy and tasty merge

| RICE, NOODLES & CHOW FUN | | |
|---|----------|-------|
| Steamed Rice | 白飯 | 1.10 |
| House Special Fried Rice | 五色炒飯 | 5.95 |
| All Vegetable (optional with egg) | Chicken | 5.95 |
| | Beef | 5.95 |
| | BBQ Pork | 5.95 |
| Chef's Special | 6.50 | |
| Boat shrimp, BBQ pork, green | | |
| peas & onion | | |
| House Special Chow Mein | 五色炒麵 | 5.95 |
| Pan-fried noodles tossed with your choice of | | |
| stir-fried meat & vegetables in a savory sauce: | | |
| All Vegetable | 5.95 | |
| Chicken | 5.95 | |
| Beef | 5.95 | |
| BBQ Pork | 5.95 | |
| Chef's Special | 6.50 | |
| Shrimp, chicken, black mushrooms | | |
| Special Yee Kuen | 蟹肉伊麵 | 12.95 |
| Crab meat & Chinese yellow chives stir-fried in | | |
| a special savory sauce with noodles | | |
| Chow Fun (Hot Rice Noodles) | 炒河粉 | 7.95 |
| Fried rice noodles mixed or topped with | | |
| meat & vegetables in a savory sauce: | | |
| Chicken | | |
| Shrimp | | |
| Beef | | |
| South Seas Curry Chow Fun | 三洲炒米粉 | 7.95 |
| (Angel-Hair Rice Noodles) | | |
| Thin rice noodles tossed with BBQ pork, boy | | |
| shrimp, onion, & carrot with a bare hint of | | |
| sovereign curry sauce that sings. You'll love it! | | |
| Chef Chu's Special Pan-fried | 8.95 | |
| Crispy Noodles (Chow Mein) | | |
| Hong Kong Style | 港式雲吞麵 | |
| Crispy pan-fried angel hair noodles | | |
| topped with a deluxe combination of | | |
| assorted meats, seafood & veggies in a | | |
| light savory sauce | | |
| Shanghai Style | 上海煎麵 | 8.95 |
| Pan-fried egg noodles topped with | | |
| chicken, seafood & veggies | | |

| DELUXE GOURMET DINNERS | | |
|---|---|--|
| PHOENIX 套餐 | 12.95 per person | |
| Appetizer Plate: | Chef Chu's Famous Shredded Chicken Salad | |
| Soup Choice of: | Deluxe Won Ton Soup 雲吞湯 Sizzling Soup 鍋巴湯 | |
| Entrees: | Mongolian Beef 蒙古牛肉 Steamed Rice Tea Dessert | |
| For two, add | Prawns with Assorted Vegetables 蝦仁 | |
| For three, add | Lemon Chicken 檸檬雞 | |
| For four, add | Chinese Vegetables with Black Mushrooms 冬菇菜心 | |
| For five, add | Orange Blossom Ribs 橘香肉排 | |
| For six or more, portions will be increased | | |

| | | |
|---|--|--|
| DRAGON 套餐 | 12.95 per person | |
| Appetizer Plate: | Mandarin Beef Sticks 牛串 Crab & Cheese Puffs 蟹肉角 | |
| Soup Choice of: | Hot & Sour Soup or 酸辣湯 Sweet Corn & Walnut Chicken Soup 玉米湯 | |
| Entrees: | Beef with Fresh Vegetables 牛肉 Steamed Rice Tea Dessert | |
| For two, add | Prawns with Sizzling Rice 鍋巴蝦仁 | |
| For three, add | Kung Pao Chicken 宮保雞丁 | |
| For four, add | String Beans with Garlic Sauce 大蒜炒四季豆 | |
| For five, add | Wok-seared Salmon with Black Bean Sauce 椒鹽豆豉三文魚 | |
| For six or more, portions will be increased | | |

| READY TO TAKE HOME MEALS | | |
|---|--------------|--------------|
| THIS SECTION OF THE MENU IS DESIGNED FOR FAST • CONVENIENT • ECONOMICAL Ready to take home food | | |
| Egg Roll or Veggie Spring Roll | 1.40 each | |
| Fried Prawn | MIN (4) 4.40 | (8) 8.80 |
| Curried Beef Puffs | MIN (4) 2.40 | (8) 4.80 |
| Crab - Cheese Puffs | MIN (4) 2.40 | (8) 4.80 |
| Mandarin Beef Sticks | | MIN (4) 4.80 |
| Fried Won Ton | (8) 2.40 | (12) 4.80 |
| Vegetable Beef | PINT 4.50 | QUART 8.50 |
| Almond Chicken | 4.50 | 8.50 |
| Sweet & Sour Pork | 4.50 | 8.50 |
| Chicken Chow Mein | 3.25 | 5.95 |
| BBQ Pork Fried Rice | 3.25 | 5.95 |

| BOX LUNCH OR DINNER | |
|--|--|
| Build your own plate | |
| Choice of any 3 items from list above | |
| 6.50 | |
| weekdays only | |
| SERVED FROM 11:30 AM - 2:00 PM / 4:30 PM - 7:30 PM | |

| FAMILY DINNERS | |
|---|--|
| For Two 15.95 | |
| S Won Ton Soup or Egg Rolls | |
| Pt. Almond Chicken or Sweet & Sour Pork | |
| Pt. Vegetable Beef | |
| Pt. Chicken Chow Mein | |
| Pt. Steamed Rice | |
| For Three 22.95 | |
| L Won Ton Soup or Egg Rolls | |
| Qt. Almond Chicken or Sweet & Sour Pork | |
| Pt. Vegetable Beef | |
| Pt. Chicken Chow Mein | |
| Pt. Steamed Rice | |
| For Five 36.95 | |
| 1 1/2 Qt. Won Ton Soup or Egg Rolls | |
| Qt. Almond Chicken | |
| Qt. Sweet & Sour Pork | |
| Qt. Vegetable Beef | |
| Qt. Chicken Chow Mein | |
| Qt. Steamed Rice | |



• Gourmet Food To Go • Catering •

From Our kitchen
To Your table

Dear Friends

Happy holidays from Chef Chu! It's that time again... why not have Chef Chu's help plan your next party with our "Room Service" delivery. Just call in advance and Chef Chu's will deliver and set up right in your own home or office, free of charge! It's simple and sure makes party planning stress-free. So give us a call today at 650.948.2696 and have fun this holiday season!

Lawrence Chu
Owner/Chef

*Prices based on regular menu
advanced notice necessary
\$100 minimum purchase required; not including tax and 10% gratuity.

Now Party Delivery!



LUNCH - DINNER - COCKTAILS

1067 N. San Antonio Road at El Camino in Los Altos
Open daily from 11:30 am - 9:30 pm Phone orders: 650.948.2696
Weekends 12 noon - 10 pm Non-Stop Fax orders: 650.948.0121
www.chelchu.com



Gourmet
Dinner
for
Two
FREE

You are invited to win a Chef Chu's Gourmet Dinner for two. Each time you purchase a Take Out order of \$20. or more—we will stamp one box on the back of this stub for each transaction.
When all 10 boxes are stamped, you will win your FREE Dinner for Two, worth \$24.00 your next business day (not including tax and gratuity).
Gourmet Dinner not valid in the following major holidays:
New Year's Eve, Mother's Day & Father's Day.

Each box must be stamped with each Take Out purchase of \$20, or more. Valid only when all stamps are on the same coupon.

| | | | | |
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| 6 | 7 | 8 | 9 | 10 |

This Space For Our Valued Customer's Comments:

Please fill in to register

Name _____
Address _____
City _____
Hm. Phone (____) _____
Sta. Phone (____) _____

APPETIZERS

BBQ Pork Bun - Char Si Bao 叉燒包 85
Hot steamed bun stuffed with a sweet savory mixture of diced roast pork & seasonings

Pot Stickers (6) 鍋貼 4.95
Ground pork, napa cabbage, folded in thin pastry, steamed, pan-fried to a crisp golden brown. Served with Chef Chu's garlic soy sauce.

Vegetation Style Pot Stickers (6) 素鍋貼 4.95
Shredded BBQ pork, boy shrimp, black mushrooms, cabbage wrapped in egg roll wrappers, deep-fried to golden brown.

Egg Roll (2) 春卷 2.80
Shredded cabbage, carrot, celery, bamboo shoots & black mushrooms wrapped in paper thin rice crepe, deep-fried until golden brown.

Vegetation Style Spring Rolls (2) 素春卷 2.20
Shredded cabbage, carrot, celery, bamboo shoots & black mushrooms wrapped in paper thin rice crepe, deep-fried until golden brown.

Crisp & Cheese Puffs (8) 蟹肉角 4.80
Crab meat & cream cheese filled won ton wrappers, deep-fried until golden crisp.

Curried Beef Puffs (8) 咖喱角 4.80
Ground beef, onion & Indian curry filling in won ton wrappers, deep-fried until golden brown.

Fried Won Tons (12) 炸雲吞 4.80
Minced pork larded in won ton wrappers, deep-fried until crisp golden brown. Served with sweet & sour sauce.

Fried Jumbo Prawns (6) 炸蝦 8.80
Fresh jumbo prawns dipped in egg batter & deep-fried. Served with Chef Chu's Table Sauce.

Mandarin Beef Sticks (4) 牛串 5.20
Tender beef strips marinated in a special Beijing bean sauce, barbecued on skewers.

Mongolian Chicken Skewer (4) 烤串 5.20
Chicken chunks marinated with star anise, soy sauce, garlic, ginger & rice wine - grilled to perfection.

Sliced BBQ Pork 叉燒 7.50
Lean pork fillet strips marinated in sweet Chinese barbecue sauce, roasted in a Chinese oven topped with sesame seeds.

Mandarin Tidbits (For Two) 四喜拼盤 8.50
A combination of four favorites: fried prawns, BBQ pork, Mandarin Beef Sticks & Egg Rolls.

Roasted Won Tons & Spicy Peanut Sauce (12) 紅油抄手 5.50
Plump juicy won tons in a spicy Sichuan peanut sauce.

Hot Dragon Wings (8) 炸龍蝦 7.95
Chicken wings marinated in Chef Chu's secret sauce, deep-fried, then stir-fried with onions, jalapeño chiles & black pepper.

Mu Shu (any way you want) 水餃 4.50
Your choice of meat, with shredded cabbage, tiger lily buds, free mushrooms & eggs. Served with 6 paper-thin pancakes.

Chicken Shrimp Pork Beef All Vegetable (with egg)
Minced Chicken or Vegetables in lettuce cups (4) 生菜餡餅 8.50
Stir-fried minced chicken, bamboo shoots, water chestnuts, black mushrooms, sprinkled with crisp rice sticks & crushed peanuts - served in chilled lettuce cups.

COLD PLATES

Chef Chu's Famous Chicken Salad 8.50
Shredded skinless fried chicken, lettuce, carrot, scallions & cilantro with hot mustard sesame oil dressing, topped with crushed peanuts & crispy rice noodles.

Spicy Pickled Cucumber Rolls 麻辣黄瓜 4.50
Unique rolled cucumbers with fresh chiles.

Pan Pan Chicken 棒棒雞 7.95
Cold boneless shredded chicken with Sichuan spicy peanut sauce.

Shredded Spicy Hot Garlic Chicken 麻辣雞 7.95
Boneless sliced chicken topped with a spicy hot garlic sauce - served cold.

Sliced Five-Spice Beef 五香牛肉 7.50
Tender beef flank simmered in our 20 year-old aromatic Master Seasoning Sauce.

Shanghai Style Smoked Fish 上海煙魚 7.50
Deep-fried fish fillets braised in a sweet aromatic spiced soy sauce.

Vegetation Goose 素鵝 7.50
Thin bean curd sheets & black mushrooms rolled into layers to create mock goose braised in soy anise sauce.

Silver Anchovies & Almond 杏仁魚干 7.95
Crisp dried preserved baby anchovies stir-fried with sliced almonds, fresh chiles & sweetened soy sauce. A snack you'll remember!

SOUPS

All soups serve 2-3 persons

Soup of the Day 今日湯 2.00
Depends on the mood of the Chef!

Won Ton Soup 雲吞湯
Meat filled won tons in rich chicken broth with:

| | Half | Whole |
|-------------------|------|-------|
| Pork | 2.95 | 3.75 |
| Chicken or Shrimp | 3.50 | 4.50 |
| Combination | 3.50 | 4.50 |

Hot & Sour Soup 酸辣湯 5.50
Shredded pork shrimp, tofu, bamboo shoots, tiger lily buds, & free mushrooms in thick chicken broth while pepper for spiciness & rice vinegar for acid.

Stirring Rice Soup 鍋巴湯
Sliced chicken breast, snow peas, bamboo shoots, in chicken broth, poured at your table over sizzling rice crusts. Choose one:

Dux: Shrimp, Chicken & Caramel 5.50
Seafood Blossom Soup 海鮮豆腐湯 7.95
Deluxe medley of shrimp, boy scallops, crab meat, whitefish, tomatoes & egg white flowers in a thick rich chicken broth, with cilantro.

Sweet Corn Cream Soup 玉米濃湯 4.95
Sweet corn kernels in a velvety chicken broth with light cream, egg white blossoms.

Sichuan Preserved Mustard Green & Pork Soup 榨菜肉絲湯 4.95
Rich chicken broth with preserved mustard green, pork & glossy bean threads.

Egg Flower Soup 蛋花湯 4.95
Feathery egg blossoms in a rich chicken broth with Chinese greens, tomato chunks & scallions.

Seaweed Tofu Sou 紫菜豆腐湯 4.95
Seaweed, tofu, green peas & water chestnuts in a thick rich chicken broth.

Yuen Pao Soup 元寶湯 7.95
Rich chicken broth flavored with smoked ham, poured over crisp fried won tons (resembling Chinese gyo nuggets). A crouton-like texture!

FOWL

Almond or Cashew Chicken 杏仁雞 6.50
Diced chicken, celery, mushrooms & water chestnuts sautéed in a lightly seasoned sauce.

Chicken Saute (炒雞丁) 8.50
Diced chicken sautéed with the vegetable of your choice in a light seasoning sauce.

Stir-Fried Chicken 炒雞 8.50
Diced chicken sautéed with the vegetable of your choice in a light seasoning sauce.

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SEAFOOD

Prawns In Lettuce Sauce 蝦龍蝦 9.50
Stir-fried prawns in black bean garlic with onion & egg flowers - traditional lettuce sauce.

Sautéed Prawns (炒) 蝦仁 9.50
Sautéed prawns with the vegetables of your choice in a light seasoning sauce.

Stir-Fried Prawns 炒蝦 9.50
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BEEF & LAMB

Mongolian Beef 蒙古牛肉 8.95
Sliced tender beef fillet sautéed with scallions & ginger in a savory seasoned sauce.

Beef Sautéed with Vegetables 牛肉 6.50
Tender beef slices, marinated in special seasonings, sautéed with your choice of vegetable.

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Beef Sautéed with Vegetables 牛肉 6.50
Tender beef slices, marinated in special seasonings, sautéed with your choice of vegetable.

Beef Sautéed with Vegetables 牛肉 6.50
Tender beef slices, marinated in special seasonings, sautéed with your choice of vegetable.

PORK

Sweet & Sour Pork 咕嚕肉 8.95
Pork cubes dipped in batter, deep-fried, combined with bell peppers, onion & pineapple in a sweet & sour sauce.

Pork with Imperial Sauce 宮保肉 8.95
Light battered pork fillet, deep-fried until crisp, sautéed in a sauce of minced shallots, tomato sauce, soy sauce & five-spice seasoning.

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Pork with Imperial Sauce 宮保肉 8.95

Fast Special For To Go Only

Pick 3 Items 任選三樣
\$19.95 (Cash Only)

1. 魚香肉絲 Shredded Pork With Garlic Sauce
2. 咕嚕肉/雞 Sweet & Sour Pork
3. 香乾肉絲 Five Spice Tofu With Pork
4. 椒鹽排骨 Salt & Pepper Pork Chop
5. 魚香雞 Chicken with Garlic Sauce
6. 腰果雞 Cashew Chicken
7. 宮保雞 Kung Pao Chicken
8. 京都排骨 Peking Style Pork Chop
9. 檸檬雞 Lemon Chicken
10. 干烹雞 Mandarin Chicken
11. 什錦雞 Chicken Mixed Vegetable
12. 芥蘭雞 Chicken with Broccoli
13. 蒙古牛 Mongolian Beef
14. 豆腐牛 Beef with Tofu
15. 菜心牛 Beef with Chinese Green
16. 芥蘭牛 Beef with Broccoli
17. 素什錦 Vegetable Deluxe
18. 干煸四季豆 Dry Sauteed String Bean
19. 紅燒豆腐 Braised Tofu
20. 回鍋肉 Twice-Cooked Pork
21. 咕嚕魚片 Sweet and Sour Fish Fillet
22. 檸檬魚片 Lemon Fish Fillet
23. 雞/牛炒麵 Chicken/Beef Chow Mein
24. 雞/牛炒飯 Chicken/Beef Fried Rice
25. 干炒牛河 Beef Chow Fun

Party Trays To Go

(2 hours Advance notice required for group meals)

| | 1/2 Tray Full Tray |
|---|--------------------|
| Poi-stickers | \$32(36) \$58(60) |
| Spring-roll | \$32(30) \$58(50) |
| Chicken Salad | \$42 \$75 |
| Vegetable Deluxe | \$42 \$75 |
| Scrambled Egg W/Fresh Tomato | \$42 \$75 |
| Sweet and Sour Pork / Chicken/ | \$42 \$75 |
| Kung Pao/ Cashew Chicken | \$45 \$78 |
| Crispy Chicken With Garlic | \$45 \$78 |
| Salt & Pepper Pork Chop | \$45 \$78 |
| Mandarin Chicken | \$45 \$78 |
| Peking Pork Chop | \$45 \$78 |
| Mongolian Beef | \$45 \$78 |
| Beef W/Broccoli | \$45 \$78 |
| Beef W/Asparagus /Snow Peas | \$52 \$90 |
| Walnuts Prawns | \$62 \$95 |
| Prawns W/Assorted Vegetable | \$52 \$90 |
| General Tso's Chicken | \$45 \$78 |
| Salt & Pepper Prawns | \$62 \$95 |
| Fried Won Ton (Pork) | \$45 \$78 |
| Five Spice Beef Short Ribs | \$62 \$95 |
| Salt Pepper Fish Fillet | \$62 \$95 |
| Dry Sauteed String Bean | \$45 \$78 |
| Deep Fried Chicken Wing(Spicy or Mild) | \$52 \$90 |
| House Special Deep Fried Tofu w/Seafood | \$52 \$90 |
| Lamb with Cumin | \$52 \$90 |
| Combination Chow Mein | \$42 \$75 |
| Combination Fried Rice | \$42 \$75 |
| Vegetable Chow Mein | \$35 \$60 |
| Vegetable Fried Rice | \$35 \$60 |

午餐 Lunch Special

Any entrees served with hot and sour soup
steamed rice or fried rice (no soup for take out order)
Monday to Friday (11:30 am to 2:30 pm)

- L1. 素什錦 Vegetable Deluxe6.95
- L2. 魚香芥蘭 Broccoli With Hot Garlic Sauce..6.95
- L3. 魚香茄子 Braised Eggplant With Garlic Sauce..6.95
- L4. 紅燒豆腐 Braised Tofu.....6.95
- L5. 咕嚕肉 Sweet & Sour Pork.....6.95
- L6. 魚香肉絲 Pork With Hot Garlic Sauce... 6.95
- L7. 檸檬雞 Lemon Chicken6.95
- L8. 咕嚕雞 Sweet & Sour Chicken6.95
- L9. 宮保雞 Kung-Pao Chicken.....6.95
- L10. 魚香雞 Chicken With Garlic Sauce.....6.95
- L11. 什錦雞 Chicken With Mixed Vegetable..6.95
- L12. 豉椒雞 Chicken With Fresh Basil.....7.95
- L13. 干烹雞 Mandarin Chicken.....6.95
- L14. 芥蘭雞 Broccoli Chicken6.95
- L15. 雪豆雞 Chicken with Snow Peas8.95
- L16. 蒙古牛 Mongolian Beef8.95
- L17. 蕃茄牛 Beef With Tomato Sauce.....7.95
- L18. 咖喱牛 Curry Beef.....7.95
- L19. 孜然牛 Beef with Cumin8.95
- L20. 豆腐牛 Beef With Tofu7.95
- L21. 豉椒牛 Beef With Black Bean Sauce...8.95
- L22. 蔥爆牛 Beef with Green Onion7.95
- L23. 咕嚕蝦 Sweet & Sour Prawns8.95
- L24. 什錦蝦 Prawns With Mixed Vegetables ..8.95
- L25. 雪豆蝦 Prawns With Snow Peas9.95
- L26. 腰果蝦 Prawns With Cashew Nuts.....8.95
- L27. 芥蘭蝦 Prawns With Broccoli8.95
- L28. 蝦龍蝦 Prawns in Lobster Sauce.....8.95
- L29. 豉椒蝦 Prawns With Black Bean Sauce ..8.95
- L30. 宮保蝦 Kung-Pao Prawn8.95

Hot & Spicy

\$15 minimum charge for credit cards.

奇峰閣 Chili Palace RESTAURANT Mandarin & Hunan Cuisine

Open 7 Days A Week

Sun-Thur 11:30am-2:30pm
5:00pm-9:30pm

Fri-Sat 11:30am-2:30pm
5:00pm-10:00pm



Tel: (408) 935-9628
Fax: (408) 935-9658

177 W Calaveras Blvd.
Milpitas, CA 95035

www.chilipalacerestaurant.com

Gourmet Dinner

For Two Or More (13.95 Per Person)

Hot & Sour Soup
Egg Roll

Chicken with Fresh Basil
Sweet & Sour Pork
Vegetable Fried Rice

3 Person Add: Beef with Green Onion
4 Person Add: Shrimp with Mixed Vegetable
5 Person Add: Deep Fried Tofu (soft) with Seafood
6 Person Add: Seafood in Sizzling Platter

Deluxe Dinner

For Two Or More (18.95 Per Person)

Wonton Soup
Scallops & Shrimps with Mixed Vegetable
Chicken with Fresh Basil
Vegetable Fried Rice

3 Person Add: Mongolian Beef
4 Person Add: Honey Pecan Prawns
5 Person Add: Sauteed Beef with Asparagus
6 Person Add: Tea Smoked Duck

Hot & Spicy

\$15 minimum charge for credit cards.

Appetizer

1. 春卷 Vegetarian Spring Roll(s) 5.95
2. 蔥油餅 Green Onion Pan-cake 4.95
3. 紅燒獅子頭 Beef Skewers (6/7.95) (12/12.95)
4. 紅燒獅子頭 Beef Skewers (6/7.95) (12/12.95)
5. 茄汁蝦仁 Prawns in Tomato Sauce 5.95
6. 椒鹽蝦仁 Prawns Skewers (Spicy/Mild) (10/9.95) (6/13.95)
7. 蟹黃炒蟹肉 Crab & Cheese Puffs (8/7.95)
8. 金線豆腐 Golden Fried Prawns (5/6.95)
9. 紅燒獅子頭 Fried Chicken Wing (Spicy/Mild) 9.95
10. 小籠包 Shanghai Scrambled Dumpling(s) 6.95
11. 手擀麵 Chinese Chicken Salad 7.95
12. 雞絲麵 Minced Chicken in a Lemon Cup (4) 13.95
13. 東蘭肉片肉片 Meat Shu (Pork/Beef/Chicken) Served with (4) Dumplings 8.95
(Serves 4-6)

Soup

14. 酸辣湯 Hot & Sour Soup (Large) 7.95
(Cup) 4.95
15. 蛋花湯 Tomato Egg Drop Soup (Large) 7.95
(Cup) 4.95
16. 雞茸玉米羹 Chicken Corn Soup 7.95
17. 三鮮鍋巴湯 Sizzling Rice Soup 8.95
18. 當紅炸子雞 Chicken Corn Soup 7.95
19. 當紅炸子雞 Chicken Corn Soup 8.95
20. 當紅炸子雞 Chicken Corn Soup 7.95
21. 當紅炸子雞 Chicken Corn Soup 8.95
22. 當紅炸子雞 Chicken Corn Soup 8.95
23. 一品海鮮羹 Deluxe Seafood in Hot Pot 16.95

Chef's Suggestion

24. 椒鹽蝦 Spicy Chicken with Fresh Basil 8.95
25. 紅燒獅子頭 Beef Skewers 8.95
26. 紅燒獅子頭 Beef Skewers 15.95
27. 紅燒獅子頭 Beef Skewers 9.95
28. 紅燒獅子頭 Beef Skewers 9.95
29. 紅燒獅子頭 Beef Skewers 10.95
30. 紅燒獅子頭 Beef Skewers 12.95
31. 紅燒獅子頭 Beef Skewers Seasonal
32. 紅燒獅子頭 Beef Skewers Seasonal
33. 紅燒獅子頭 Beef Skewers 13.95
34. 紅燒獅子頭 Beef Skewers 16.95
35. 紅燒獅子頭 Beef Skewers 11.95
36. 紅燒獅子頭 Beef Skewers 13.95
37. 紅燒獅子頭 Beef Skewers 13.95
38. 紅燒獅子頭 Beef Skewers 12.95
39. 紅燒獅子頭 Beef Skewers 14.95
40. 紅燒獅子頭 Beef Skewers Seasonal
41. 紅燒獅子頭 Beef Skewers Seasonal

Hot & Spicy

\$15 minimum charge for credit cards.

Pork

42. 紅燒獅子頭 Shredded Pork With Garlic Sauce 8.95
43. 紅燒獅子頭 Sweet & Sour Pork 8.95
44. 紅燒獅子頭 Five Spice Tofu With Pork 7.95
45. 紅燒獅子頭 Shredded Pork With Green & Red Chili 8.95
46. 紅燒獅子頭 Salt & Pepper Pork Chop 8.95
47. 紅燒獅子頭 Peeking Style Pork Chop 8.95
48. 紅燒獅子頭 Special Chili with Pork 10.95
49. 紅燒獅子頭 Shredded Pork with Peeking Sauce 8.95
50. 紅燒獅子頭 Pork Tripe with Preserved Vegetables 9.95

Poultry

51. 咕嚕雞 Sweet & Sour Chicken 8.95
52. 咕嚕雞 Cashew Chicken 8.95
53. 咕嚕雞 Kung Pao Chicken 8.95
54. 咕嚕雞 Curry Chicken 8.95
55. 什錦雞 Chicken With Mixed Vegetable 8.95
56. 柳橙雞 Lemon Chicken 8.95
57. 干貝雞 Mandarin Chicken 8.95
58. 當紅炸子雞 Chungking Chicken Wings w/Chili Pepper 9.95
59. 當紅炸子雞 Chicken with hot Garlic Sauce 8.95
60. 當紅炸子雞 Chicken with Snow Peas 9.95
61. 當紅炸子雞 Chicken with Fresh Mushroom 10.95
62. 當紅炸子雞 Chicken with Broccoli 8.95
63. 當紅炸子雞 General Tso's Chicken 8.95
64. 當紅炸子雞 Tangerine Chicken 8.95
65. 當紅炸子雞 Walnut Chicken 10.95
66. 排茶鴨 Tea Smoked Duck (Half) 9.95
(Whole) 17.95

Beef and Lamb

67. 蒙古牛 Mongolian Beef 8.95
68. 蒙古牛 Kung-Pao Beef 8.95
69. 辣味牛 Tangerine Beef 9.95
70. 芥蘭牛 Beef With Broccoli 8.95
71. 芥蘭牛 Beef With Snow Peas 10.95
72. 芥蘭牛 Beef With Green Beans 8.95
73. 紅燒牛肉 Beef With Fresh Basil 8.95
74. 紅燒牛肉 Beef With Tofu 8.95
75. 紅燒牛肉 Beef With Asparagus 9.95
76. 湖南牛肉 Hunan Style Beef 9.95
77. 紅燒牛肉 Beef With Cumin 9.95
78. 紅燒牛肉 Curry Beef 9.95
79. 紅燒牛肉 Beef with Chinese Green 8.95
80. 紅燒牛肉 Tomato Beef 8.95
81. 紅燒牛肉 Black Pepper Beef in sizzling Platter 10.95
82. 紅燒牛肉 Mongolian Lamb 9.95
83. 紅燒牛肉 Lamb With Green Onion 9.95
84. 紅燒牛肉 Lamb With Cumin 10.95
85. 紅燒牛肉 Tomato Lamb 9.95
86. 紅燒牛肉 Lamb With Hot Garlic Sauce 9.95

Hot & Spicy

\$15 minimum charge for credit cards.

Vegetables, Tofu

(Low Sodium & Low Fat)

88. 素什錦 Vegetable Omelette 8.95
89. 燒南芥菜 Broccoli With Oyster Sauce 8.95
90. 燒南芥菜 Broccoli With Hot Garlic Sauce 8.95
91. 素什錦 Sprouts With Garlic 7.95
92. 干燒四季豆 Dry Sauteed String Beans 8.95
93. 干燒四季豆 Braised Eggplant With Hot Garlic Sauce 8.95
94. 燒茄子 Braised Eggplant With Plum Sauce 8.95
95. 燒豆腐 Ma Fu Tofu 8.95
96. 燒豆腐 Hunan Family Style Tofu 8.95
97. 燒豆腐 Sauteed Chinese Green with Black Mushroom 8.95
98. 紅燒豆腐 Braised Tofu 8.95
99. 清炒蘆筍 Sauteed Asparagus 9.95
100. 燒豆腐 Braised Tofu Shin with Bamboo shoots 8.95

Seafood

101. 宮保蝦 Kung Pao Prawns 9.95
102. 宮保蝦 Prawns With Broccoli 9.95
103. 宮保蝦 Prawns With Snow Peas 10.95
104. 燒南芥菜 Prawns With Cashew Nuts 9.95
105. 燒南芥菜 Prawns With Garlic Sauce 10.95
106. 燒南芥菜 Prawns With Lobster Sauce 9.95
107. 燒南芥菜 Sweet & Sour Shrimp 9.95
108. 燒南芥菜 Salt & Pepper Prawns in Shell 12.95
109. 炒雙鮮 Scallops & Shrimps w/Mixed Vegetable 12.95
110. 炒雙鮮 Scallops & Shrimps w/Hot Garlic Sauce 13.95
111. 清炒南芥菜 Steamed Lobster with Garlic 10.95
112. 清炒南芥菜 Sliced Fish w/Sweet & Sour Sauce 10.95
113. 清炒南芥菜 Sliced Fish w/Hot Chili Sauce 12.95
114. 清炒南芥菜 Steamed Fish Fillet 13.95
115. 清炒南芥菜 Steamed Fish w/Lemon Sauce 12.95
116. 清炒南芥菜 Clams with Black Bean sauce 10.95
117. 清炒南芥菜 Steamed Fish Fillet w/Chicken sauce 12.95
118. 清炒南芥菜 House Special Tofu w/Seafood 11.95
119. 清炒南芥菜 Chungking Fish w/Chili Pepper 12.95

Noodles

Noodles Chow Mein (Fun) Rice

120. 紅燒牛肉麵 Beef Stee Noodle Soup 8.95
121. 海鮮湯麵 Seafood Noodle Soup 10.95
122. 什錦湯麵 Combination Noodle Soup 8.95
123. 紅燒牛肉麵 Hot & Sour Noodle Soup 8.95
124. 紅燒牛肉麵 Chicken (or Beef) Chow Mein Fried Rice 7.95
125. 紅燒牛肉麵 Beef With Fresh Basil 8.95
126. 什錦炒麵 Combination Chow Mein Fried Rice 8.95
127. 什錦炒麵 Tomato Beef Chow Mein 7.95
128. 什錦炒麵 Chicken (or Vegetable) Chow Fun 7.95
129. 什錦炒麵 Beef Pepper Beef Chow Fun 7.95
130. 什錦炒麵 Combination Chow Fun 8.95
131. 什錦炒麵 Vegetable Fried Rice 6.95
132. 什錦炒麵 Braised Meat w/ Yellow Chives and Chicken 9.95
133. 什錦炒麵 Hong Kong Style Crispy Noodles 10.95
134. 什錦炒麵 Dan Dan Noodles 7.95
135. 什錦炒麵 Seafood Chow Mein Fried Rice 9.95
136. 什錦炒麵 Seafood Fried Rice 8.95
137. 什錦炒麵 Sauteed Combination Rice Cake 8.95
138. 什錦炒麵 House Special Noodle with Red Bean Sauce 7.95
139. 什錦炒麵 Steam Rice (Each Person) 1.50

Hot & Spicy

\$15 minimum charge for credit cards.

NEW ITEMS

| | |
|---|---|
| Kung Pao Combo 11 With Beef, Chicken, Shrimp | ☞ Mongolian Combo 12 Chicken, Beef, Shrimp, Onion in Spicy Sauce |
| Happy Family 12 Beef, Chicken, Shrimp, BBQ Pork, Mixed Vegetable | ☞ Salt & Pepper Combo 13.50 Shrimp, Fish, Squid |

PORK & LAMB

| | |
|--|---|
| Peking Pork Chops 10 Fried Pork Chops in Specialty sauce | ☞ Salt & Pepper Pork Chops 10 Crispy Pork Chops in Special Seasoning |
| BBQ Pork Egg Foo Yung 10.5 Pancake Style with Onion, Sprouts in Gravy | BBQ Pork Scrambled Eggs 10 Egg, BBQ Pork Slices, Green Onion |
| Ginger & Green Onion Lamb 11 Ginger & Green Onion in Rice Wine sauce | Sweet & Sour Pork 10 White Onion, Bell Pepper and Pineapple |

FISH & SQUID

| | |
|--|--|
| ☞ Eggplant Fish Filet 11 Crispy Fish & Eggplant in Szechuan sauce | Bitter Melon Fish 12 In Black Bean Sauce |
| ☞ Salt & Pepper Fish Filet 12 Crispy Fish, Jalapenos in special seasoning | Mixed Vegetable Fish Filet 12 Stir-fry in Garlic Sauce |
| Sweet & Sour Fish Filet 11 With Onion, Bell Pepper, Pineapple | Basil Fish 11 With Basil Leaf, Zucchini in Ginger Soy sauce |
| Crispy Fried Sole (Whole) 14.95 Deep Fried Sole topped with Soy Sauce | Deep Fried Pompano 12 Served with Lite Soy Sauce |
| ☞ Salt & Pepper Squid 12 Jalapenos, Garlic in Cantonese seasonings | Pan Fried Salmon Steak 12.99 Served with Steam Vegetables |

CLAY POTS & SIZZLING PLATTERS

| | |
|--|---|
| Ox Tail Clay Pot 12.95 Stew with Carrots & Onion in Five Spice | Beef Stew Clay Pot 11 Stewed in Chinese Five Spice |
| Deluxe Clay Pot 12 Chicken, BBQ Pork, Beef & Seafood, Black Mushroom & Fried Tofu | Salty Fish & Chicken Clay Pot 10.95 Salted Preserved Fish, Chicken, Tofu in Clay Pot |
| Stuffed Tofu Clay Pot 11 Stuffed with Shrimp Paste in Brown Sauce | Stuffed Eggplant Clay Pot 11 Stuffed w/ Shrimp Paste in Brown Sauce |
| Seafood Sizzling Platter 12 With Onion, Pepper in Black Bean Sauce | Chinese Sausage Clay Pot 11 Chicken, Sausage, Black Mushroom |
| Sizzling Chicken Platter 11 Bell Pepper, Onion in Black Bean Sauce | ☞ Sizzling Beef Platter 11.5 Onion & Bell Pepper in Black Pepper sauce |

RICE & NOODLE

Chicken 7.75 Beef 7.75 BBQ Pork 7.75 Shrimp 8.75 Combination 8.75

The following (Fry Rice, Chow Mein & Chow Fun) can be made with a choice from the above:

| | |
|--|---|
| Fried Rice Stir Fried with Eggs, Lettuce and Green Onion | Chow Mein (soft style) Egg Noodle, Onion, Bean Sprouts |
| Chow Mein Hong Kong Style Crispy Noodle & Bok Choy in gravy. \$1 more | Chow Fun Choose from Dried Style or Gravy Style |
| ☞ Udon & Beef 9 Stir-fried in Black Pepper sauce | ☞ Singapore Rice Noodle 8 Shrimp, BBQ Pork & Vegetable in curry |
| Chicken Salty Fish Fried Rice 9 Chicken, Salty Preserved Fish | Tomato Beef Chow Mein 8.5 Onion, Bell Pepper in Tomato sauce |
| Chinese Sausage Fried Rice 9 Egg, Lettuce & Green Onion | Vegetable Fried Brown Rice 9 Mixed Vegetables, Egg |
| White Rice or Brown Rice 1.35 Single serving | Indonesian Fry Rice 9 Curry Flavor, Chicken, Shrimp, Pineapple, Cashew Peppers |

LUNCH SPECIAL

Serve with Salad, choice of White Rice or Brown Rice. Daily 11am - 3pm

| | |
|-----------------------------|------------------------------|
| ☞ Kung Pao Chicken 7 | Mixed Vegetable Chicken 7 |
| Cashew Chicken 7 | Curry Chicken 7 |
| ☞ Sesame Chicken 7 | ☞ General Chicken 7 |
| Oyster Mushroom Chicken 7.5 | Sweet & Sour Chicken 7 |
| Lemon Chicken 7 | China Gourmet Beef 7.5 |
| ☞ Sesame Seed Beef 7.5 | ☞ Mongolian Beef 7 |
| Asparagus Beef 7.95 | Scrambled Egg Beef 7 |
| Beef & Broccoli 7 | Mixed Vegetable Fish 7.5 |
| ☞ Eggplant Fish Filet 7.5 | Bitter Melon Fish Filet 7.95 |
| ☞ Salt & Pepper Fish 7.5 | Asparagus & Prawns 7.95 |
| Prawns & Broccoli 7.5 | ☞ String Beans Prawns 7.5 |
| ☞ Szechuan Prawns 7.5 | Sweet & Sour Pork 7 |
| Sweet & Sour Shrimp 7.5 | ☞ Kung Pao Combo 8 |
| ☞ Mongolian Three Combo 8 | Pan Fried Salmon Steak 8.95 |



2210 H. South Shore Center, Alameda, CA. 94501

Tel: 510-521-6337 510-521-6338

Fax: 510-521-4698

www.alamedachina.com

Banquet Accommodation maximum 100 guests. Please call for reservation.
Please notify us if you are on special diets or have food allergy, when placing order.

Price in this Menu is subject to change without notice.

Party Trays available in two different sizes, please call for pricing.

DIM SUM

Serve Daily from 11am - 5pm

| | |
|---|--|
| Shrimp Dumplings 4.50 <small>Steamed Shrimp Dumplings (4pcs)</small> | Baked BBQ Pork Buns 3.50 <small>Miniature BBQ Pork Buns (3pcs)</small> |
| Shanghai Dumplings 4.50 <small>Steamed Pork Dumplings 4.50</small> | Shiu Mai 3.50 <small>Steamed Shrimp and Pork Dumplings (4pcs) 3.50</small> |
| Turnip Cake 2.80 <small>Pan Fried (3pcs)</small> | Chive Dumplings 3.50 <small>Pan Fried, with Shrimp (3pcs)</small> |
| Chicken Pot Stickers 3.50 <small>Pan fried (4pcs)</small> | Crispy Shrimp Dumplings 3.95 <small>Shrimp wrapped with Won Ton Skin (3pcs)</small> |
| Steamed Pork Ribs 2.80 <small>In Black Bean Sauce</small> | Chicken Feet 2.80 <small>Steamed in Garlic Sauce</small> |
| Pan Fried Buns 3.50 <small>With Pork and Vegetables (3pcs)</small> | Spinach Dumplings 3.75 <small>Steamed, with Shrimp (3pcs)</small> |
| Sticky Rice 4.50 <small>Wrapped in Lotus leaf</small> | Steamed Tofu Skin Roll 4.50 <small>Filled with shrimp. In Oyster Sauce (3pcs)</small> |
| Crispy Tofu Skin Roll 4.50 <small>Filled with Shrimp (3pcs)</small> | BBQ Pork Burrito 4.50 <small>Wrapped with Homemade Green Onion Tortilla, Cucumber, Scallion in Hoisin Sauce</small> |
| Salt & Pepper Pumpkin 5.5 <small>Crispy Pumpkin tossed in our Specialty Seasonings</small> | Stuffed Mushroom 3.50 <small>Stuffed with Shrimp in Garlic Oyster Sauce (4pcs)</small> |
| Stuffed Eggplant 3.95 <small>With Shrimp in Garlic Oyster Sauce (3pcs)</small> | Stuffed Jalapenos 3.50 <small>With Shrimp in Garlic Oyster Sauce (4pcs)</small> |
| Seaweed Salad 4.50 <small>In Sesame Seed dressing</small> | Chicken Porridge 4.50 <small>Also available with Fish, Seafood</small> |
| Chinese Donut 2.80 <small>(2pcs)</small> | Vegetable Tempura 4.50 <small>Served with Sweet & Sour Sauce</small> |
| Steamed Chicken Buns 3.50 <small>With Chicken and Vegetables (3pcs)</small> | Crescent Ball 2.80 <small>Sweet, Crispy shell, filled with minced Pork (3pcs)</small> |
| Sesame Ball 2.80 <small>Filled with Sweet Lotus Paste (3pcs)</small> | Salt & Pepper Chicken Nuggets 5.95 <small>Tossed in special seasonings</small> |
| Garlic Noodle 5.95 <small>Egg Noodles tossed with Butter Garlic</small> | Ginger Egg Fried Rice 5.50 |
| Green Onion Pancake 4.50 | |

STARTERS

| | |
|--|---|
| Homemade Pot Stickers 6.95 <small>6 Pan Fry Pork & Vegetable Dumplings</small> | Cream Cheese Crab Rangoons 6.95 <small>6 Fried Cream Cheese Won Ton</small> |
| Steamed BBQ Pork Bun 4.5 <small>3 pieces</small> | Egg Rolls 6.5 <small>6 Crispy Vegetable Egg Rolls</small> |
| Moo Shoo Pork 9.5 <small>With Vegetables, Eggs & 4 Pancakes</small> | Crispy Fried Prawns 8.95 <small>8 Pieces</small> |
| Salt & Pepper Egg Plant 8.95 <small>Fried Eggplant, Jalapenos, Garlic and Onion</small> | Salt & Pepper Wings 8.95 <small>10 Wings in Canton seasoning</small> |
| Chicken Lettuce Wrap 8.95 <small>With 4 Lettuce cup & Hoisin sauce</small> | Peking Duck (half) 14.5 (whole) 26 <small>Roast Duck w/ 6 steam Buns</small> |
| Chicken Salad 8.5 <small>In Vinegar Mustard dressing, Peanuts & Sesame Seed</small> | Combination Appetizer Platter 10.95 <small>2pcs (Egg Roll, Pot Sticker, Fried Prawn, Crab Rangoon, Fried Won Ton)</small> |

SOUP

| | |
|---|---|
| Chicken & Corn Sm. 4.5 Lg. 7.5 <small>Chicken, Egg, Vegetable & Corn</small> | West Lake Beef Sm. 4.5 Lg. 7.5 <small>Beef, Egg, Mushroom & Cilantro</small> |
| Seafood & Tofu Sm. 5 Lg. 8.5 <small>Shrimp, Scallop, Squid, Tofu, Veggie & Egg</small> | Egg Flower Sm. 4.5 Lg. 7.5 <small>Vegetables, Tofu and Egg</small> |
| Sizzling Rice Sm. 5 Lg. 8.5 <small>Shrimp, Chicken & Crispy Rice</small> | Wor Won Ton Sm. 5 Lg. 8.5 <small>With Chicken, Pork, Beef & Shrimp</small> |
| Hot & Sour Sm. 4.5 Lg. 7.5 <small>Pork, Vegetables, Tofu and Egg White</small> | Won Ton Sm. 4.5 Lg. 7.5 <small>Pork Dumpling with Boi Choy</small> |

VEGETABLES & TOFU

| | | |
|---|--|-----------------------|
| The Following Vegetables can be made in Minced Garlic Sauce: | | |
| String Beans 8.95 | Spinach 8.95 | Broccoli 8.95 |
| Pea Sprouts 15 | Bok Choy 8.95 | Mixed Vegetables 8.95 |
| Braised Tofu 9.5 <small>Fried Tofu, Bok Choy, Black Mushroom</small> | Pook Kin Steamed Tofu 15 <small>Lotus Leaf with Assorted meat and Seafood</small> | |
| Sesame Seed Glazed Tofu 8.5 <small>Crispy Tofu in Sweet, Sour Spice Sauce</small> | Salt & Pepper Tofu 8.5 <small>Crispy Tofu Squares in Canton seasoning</small> | |
| Stir-fried Mixed Mushroom 9.5 <small>Combination of all our fresh Mushroom</small> | Szechuan Eggplant 8.5 <small>Braised Eggplant in Spicy Garlic Sauce</small> | |
| Basil Eggplant 8.5 <small>Eggplant & Basil Leaf in Ginger Soy sauce</small> | Chinese Broccoli 9 <small>Steamed with Oyster Sauce or Stir-fry with Sweet Ginger sauce</small> | |

POULTRY

| | |
|--|--|
| Curry Chicken 10 <small>Chicken, Onion & Bell Peppers in Yellow Curry</small> | Sesame Seed Chicken 10 <small>Nuggets tossed in Sweet, Sour & Spicy Sauce</small> |
| Mixed Vegetable Chicken 10 <small>Stir-fry in Garlic sauce</small> | Sweet & Sour Chicken 10 <small>Nuggets, Onion, Bell Peppers & Pineapple</small> |
| Lemon Chicken 10 <small>Chicken Cutlet in Sweet Citrus Sauce</small> | Cashew Chicken 10 <small>Snow Pea, Zucchini, Celery & Cashew</small> |
| Gourmet Ginger Chicken 10 <small>Pan-fry Chicken marinated in Ginger Juice</small> | Honey Walnut Chicken 11 <small>Nuggets in Sweet Mayo w/ Walnuts</small> |
| Szechuan Chicken 10 <small>Chicken, Onion, Peppers in Szechuan Sauce</small> | Crispy Chicken (H) 10.95 (W) 20 <small>Fried Chicken, Cantonese Style</small> |
| Spicy String Bean Chicken 11 <small>Stir-fry in spicy Sauce</small> | Oyster Mushroom Chicken 10.5 <small>King Oyster Mushroom, Snow Peas in Oyster Sauce</small> |
| Kung Pao Chicken 10 <small>Chicken, Bell Peppers, White Onion, & Mushroom in Spicy sauce with Peanuts</small> | General Chicken 10 <small>Crispy Nuggets, Onion, Bell Peppers in Spicy Sauce</small> |

BEEF

| | |
|--|--|
| Sesame Seed Beef 11 <small>Crispy Beef in Sweet, Sour & Spicy sauce</small> | Mongolian Beef 10 <small>Stir-fry with Onions in Spicy Sauce</small> |
| Tofu & Beef 9.5 <small>Soft Tofu, Beef in Oyster Sauce</small> | Basil Beef 10 <small>Beef, Basil, Zucchini in Ginger Soy</small> |
| Bitter Melon Beef 10.5 <small>Stir Fried in Black Bean Sauce</small> | Chinese Broccoli Beef 11 <small>Stir-fry in Ginger Oyster Sauce</small> |
| Broccoli Beef 9.5 <small>Stir-fry in Oyster sauce</small> | China Gourmet Beef 10 <small>Stir-fry in Miso Hoisin sauce</small> |
| Spicy Sting Bean Beef 11 <small>Stir-fry in Spicy sauce</small> | Asparagus Beef 11.5 <small>Stir-fry in Black Bean sauce</small> |

PRawns

| | |
|---|--|
| Honey Walnut Prawns 12.95 <small>Crispy Prawns coated in Sweet Mayo</small> | Spicy String Bean & Prawns 11 <small>In spicy Garlic sauce</small> |
| Asparagus Prawns 12.5 <small>Stir-fry in Black Bean Sauce</small> | Sweet & Sour Prawns 11 <small>With Onion, Pepper & Pineapple</small> |
| Prawns with Mixed Vegetables 11 <small>With seasonal Vegetables in White Sauce</small> | Prawns with Broccoli 11 <small>Stir-fry in Garlic sauce</small> |
| Salt & Pepper Prawns 12 <small>Jalapeno, Garlic and Cantonese Seasonings</small> | Kung Pao Prawn 11 <small>Prawn, White Onion, Bell Peppers, Mushroom</small> |
| Basil Prawns 11 <small>Prawns, Basil Leaf, Zucchini in Ginger Soy sauce</small> | Szechuan Prawns 11 <small>Prawns, Onion & Peppers in Spicy Garlic Sauce</small> |

| | | |
|-------------|---|------|
| 6. 冬菇肉片 | PORK WITH BLACK MUSHROOMS | 7.75 |
| 7. 魚香肉絲 | YU HON PORK | 7.75 |
| 8. 京 川 肉 絲 | PEKING STYLE PORK CHOP | 7.75 |
| 9. 四 川 肉 絲 | SZECHUAN PORK | 7.75 |
| 10. 椒 鹽 豬 扒 | SALTY PEPPER PORK CHOP | 7.75 |
| 11. 蘭 豆 肉 片 | PORK WITH SNOW PEAS | 8.25 |
| 12. 青 豆 腸 腸 | GREEN BEANS WITH CHINESE SAUSAGE (Seasonal) | 8.25 |
| 13. 露 筍 腸 腸 | ASPARAGUS WITH CHINESE SAUSAGE (Seasonal) | 8.25 |
| 14. 夏威夷天堂 | HAWAIIAN PARADISE | 9.25 |

| 蔬菜類 | VEGETABLES | |
|--------------|--|------|
| 1. 素 什 錦 | MIXED VEGETABLES | 7.00 |
| 2. 麻 婆 豆 腐 | MA PO TOFU | 7.00 |
| 3. 魚 香 茄 子 | YU HON EGG PLANTS | 7.00 |
| 4. 蘭 豆 馬 蹄 角 | SNOW PEAS WITH WATER CHESTNUTS | 7.00 |
| 5. 炸 豆 腐 角 | DEEP FRIED TOFU | 7.00 |
| 6. 冬 菇 豆 腐 角 | TOFU WITH BLACK MUSHROOMS | 7.00 |
| 7. 燒 油 芥 蘭 | BROCCOLI WITH OYSTER SAUCE | 7.00 |
| 8. 紅 燒 豆 腐 | SPICED TOFU | 7.00 |
| 9. 燒 油 菜 心 | SAUTÉED BABY BOK-CHOY (Seasonal) | 7.00 |
| 10. 清 炒 菜 心 | GREEN BEANS WITH BLACK BEAN SAUCE (Seasonal) | 7.00 |
| 11. 什 錦 菜 心 | TOFU WITH MIXED VEGETABLES | 7.00 |
| 12. 什 錦 菜 心 | TOFU WITH MIXED VEGETABLES | 7.00 |
| 13. 干 絲 菜 心 | DRY BRAISED STRING BEANS (Hot) | 7.00 |

| 炒飯炒粉炒麵類 | FRIED RICE or CHOW MEIN | |
|--------------|--|------|
| 1. 各 種 炒 飯 | FRIED RICE | 6.00 |
| 2. 什 錦 炒 飯 | COMBINATION FRIED RICE | 7.50 |
| 3. 各 種 炒 麵 | CHOW MEIN | 6.00 |
| 4. 什 錦 炒 麵 | COMBINATION CHOW MEIN | 7.50 |
| 5. 鮮 肉 絲 炒 飯 | FRESH SHREDDED PORK FRIED RICE | 6.00 |
| 6. 鮮 肉 絲 炒 麵 | FRESH SHREDDED PORK CHOW MEIN | 6.00 |
| 7. 各 種 炒 河 粉 | CHOW FUN (Chow Fun) | 6.00 |
| 8. 什 錦 炒 河 粉 | COMBINATION CHOW FUN | 7.50 |
| 9. 蕃 茄 牛 肉 麵 | BEEF TOMATO CHOW MEIN | 7.50 |
| 10. 各 種 煎 餅 | HONG KONG STYLE CRISPY NOODLES | 7.50 |
| 11. 什 錦 煎 餅 | SINGLE MEAT ITEM (Choice of Chicken, Beef, Pork, Shrimp or Veg.) | 8.50 |
| 12. 什 錦 煎 餅 | COMBINATION (Chicken, Beef & Shrimp) | 9.50 |
| 13. 海 鮮 煎 餅 | SEA FOOD | 9.50 |
| 14. 絲 苗 白 飯 | STEAMED RICE | 1.00 |

| 凍 飲 | BEVERAGES | |
|--------|-------------|--------------------------------|
| 1. 冰 水 | SOFT DRINKS | 1.50 |
| 2. 凍 茶 | ICE TEA | 1.50 |
| 3. 啤 酒 | BEER | Domestic 2.25 Imported 2.75 |

INDICATES HOT & SPICY
PRICES EFFECTIVE: JULY 1, 2005

DAILY LUNCH SPECIAL

Mon. - Sat. 11:00 a.m. - 3:00 p.m.
Choice of fried rice or steamed rice
Served with soup of the day
Note: No soup with Lunch Special to go orders
Choice of any one of the Entrees Below

| | | |
|---------|-------------------------------------|------|
| 什 錦 豆 腐 | TOFU WITH MIXED VEGETABLES | 6.00 |
| 麻 婆 豆 腐 | MA PO TOFU | 6.00 |
| 紅 燒 豆 腐 | LEMON CHICKEN | 6.00 |
| 紅 燒 肉 飯 | BRAISED TOFU | 6.00 |
| 什 錦 肉 飯 | SWEET & SOUR PORK | 6.00 |
| 什 錦 肉 飯 | TWICE COOKED PORK | 6.00 |
| 什 錦 肉 飯 | MIXED VEGETABLES | 6.00 |
| 什 錦 肉 飯 | CHICKEN WITH ASPARAGUS (Seasonal) | 6.00 |
| 什 錦 肉 飯 | CHICKEN WITH GREEN BEANS (Seasonal) | 6.00 |
| 什 錦 肉 飯 | CHICKEN WITH BOK-CHOY (Seasonal) | 6.00 |
| 什 錦 肉 飯 | BROCCOLI CHICKEN | 6.00 |
| 什 錦 肉 飯 | ALMOND CHICKEN | 6.00 |
| 什 錦 肉 飯 | CASHEW CHICKEN | 6.00 |
| 什 錦 肉 飯 | CHICKEN WITH BLACK BEAN SAUCE | 6.00 |
| 什 錦 肉 飯 | KUNG PAO CHICKEN | 6.00 |
| 什 錦 肉 飯 | CURRY CHICKEN | 6.00 |
| 什 錦 肉 飯 | SWEET & SOUR CHICKEN | 6.00 |
| 什 錦 肉 飯 | CHICKEN WITH MIXED VEGETABLES | 6.00 |
| 什 錦 肉 飯 | BEEF WITH ASPARAGUS (Seasonal) | 6.00 |
| 什 錦 肉 飯 | BEEF WITH GREEN BEANS (Seasonal) | 6.00 |
| 什 錦 肉 飯 | BEEF WITH BOK-CHOY (Seasonal) | 6.00 |
| 什 錦 肉 飯 | BEEF WITH OYSTER SAUCE | 6.00 |
| 什 錦 肉 飯 | BROCCOLI BEEF | 6.00 |
| 什 錦 肉 飯 | MONGOLIAN BEEF | 6.00 |
| 什 錦 肉 飯 | CURRY BEEF | 6.00 |
| 什 錦 肉 飯 | BEEF WITH MIXED VEGETABLES | 6.00 |
| 什 錦 肉 飯 | B.B.Q. PORK | 6.00 |
| 什 錦 肉 飯 | ROAST DUCK | 6.00 |
| 什 錦 肉 飯 | SZECHUAN CHICKEN | 6.00 |
| 什 錦 肉 飯 | PRAWNS WITH ASPARAGUS (Seasonal) | 6.50 |
| 什 錦 肉 飯 | PRAWNS WITH GREEN BEANS (Seasonal) | 6.50 |
| 什 錦 肉 飯 | PRAWNS WITH BOK-CHOY (Seasonal) | 6.50 |
| 什 錦 肉 飯 | SWEET & SOUR PRAWNS | 6.50 |
| 什 錦 肉 飯 | PRAWNS WITH BROCCOLI | 6.50 |
| 什 錦 肉 飯 | PRAWNS WITH MIXED VEGETABLES | 6.50 |
| 什 錦 肉 飯 | ALMOND PRAWNS | 6.50 |
| 什 錦 肉 飯 | CASHEW PRAWNS | 6.50 |
| 什 錦 肉 飯 | KUNG PAO PRAWNS | 6.50 |
| 什 錦 肉 飯 | PRAWNS WITH BLACK BEAN SAUCE | 6.50 |
| 什 錦 肉 飯 | CURRY PRAWNS | 6.50 |

INDICATES HOT & SPICY
PRICES EFFECTIVE: JULY 1, 2005

Welcome to

CHINA LIGHT RESTAURANT

MANDARIN CUISINE

Sorry, no checks accepted

Mon. - Sat.: 11:00 a.m. - 9:30 p.m.

Closed On Sundays



Food To Go



1012 FIRST STREET

(Across Main St.)

NAPA, CA 94559

226-2809

CHEF'S PICKS

| | |
|----------------------------|-------|
| WON WON TON SOUP | 9.50 |
| SIZZLING RICE SOUP | 7.50 |
| COMBINATION SEAFOOD SOUP | 8.50 |
| MOO - SHU PORK | 8.25 |
| SALTY PEPPER FISH FILLETS | 11.00 |
| PRAWNS WITH HONEY WALNUTS | 11.00 |
| CASHEW PRAWNS | 9.25 |
| SZECHUAN CHICKEN | 7.75 |
| GENERAL'S CHICKEN | 7.75 |
| ORANGE BEEF | 8.75 |
| MONGOLIAN BEEF | 8.75 |
| PEKING STYLE PORK CHOP | 7.75 |
| TOFU WITH MIXED VEGETABLES | 7.00 |

INDICATES HOT & SPICY
PRICES EFFECTIVE: JULY 1, 2005

| FAMILY DINNER (Served for Two or More) | | |
|--|--|---|
| ECONOMY DINNER \$7.75 Per Person SOUP OF THE DAY EGG ROLLS FRIED WON TONS LEMON CHICKEN BEEF CHOW MEIN STEAMED RICE For Three People Add: MIXED VEGETABLES For Four People Add: PEKING STYLE PORK CHOP | LUCKY DINNER \$8.25 Per Person SOUP OF THE DAY EGG ROLLS CHEESE WON TONS CHICKEN CHOW MEIN SWEET & SOUR PORK STEAMED RICE For Three People Add: ALMOND CHICKEN For Four People Add: BEEF W/MIXED VEGETABLES | MANDARIN DINNER \$8.50 Per Person SOUP OF THE DAY EGG ROLLS PARCHMENT CHICKEN CASHW PRAWNS * MONGOLIAN BEEF STEAMED RICE For Three People Add: * SALTY PEPPER PORK CHOP For Four People Add: CASHW PRAWNS |
| HAPPY DINNER \$9.25 Per Person WON TON SOUP EGG ROLLS DEEP FRIED PRAWNS SWEET & SOUR CHICKEN BROCCOLI BEEF STEAMED RICE For Three People Add: CASHW PRAWNS For Four People Add: HAPPY FAMILY | SEAFOOD DINNER \$10.75 Per Person SEAFOOD SOUP EGG ROLLS DEEP FRIED PRAWNS SWEET & SOUR PRAWNS BROCCOLI PRAWNS STEAMED RICE For Three People Add: COMBINATION SEAFOOD For Four People Add: * SALTY PEPPER FISH FILLETS | SZECHUAN DINNER \$8.75 Per Person EGG ROLLS PARCHMENT CHICKEN * KUNG PAO CHICKEN PEKING STYLE PORK CHOP STEAMED RICE For Three People Add: * MA TO TOFU For Four People Add: * SZECHUAN PRAWNS |

| 頭 樓 APPETIZERS | |
|--|------|
| 1. 鍋 貼 POT STICKERS (6 Pieces)..... | 5.00 |
| 2. 春 卷 EGG ROLLS (6 Pieces)..... | 5.00 |
| 3. 紙 包 雞 PARCHMENT CHICKEN (6 Pieces)..... | 5.00 |
| 4. 炸 大 蝦 FRIED PRAWNS (9 Pieces)..... | 7.00 |
| 5. 蟹 肉 雲 吞 CHEESE AND CRAB MEAT FRIED WON TON (6 Pieces)..... | 5.50 |
| 6. 炸 雲 吞 FRIED WON TON (10 Pieces)..... | 3.50 |
| 7. 叉 燒 燒 鴨 B.B.Q. PORK..... | 7.00 |
| 8. 燒 鴨 拼 盤 COMBINATION PLATE..... | 7.00 |
| 9. 什 錦 拼 盤 FRIED PRAWNS (2), egg rolls (2), fried won ton (2), parchment chicken (2), cheese fried won ton (2) | 7.00 |
| 10. 雞 沙 律 CHINESE CHICKEN SALAD..... | 5.50 |

| 湯 類 SOUP | |
|--|------|
| 1. 當 堂 湯 WON TON SOUP..... | 7.50 |
| 2. 雲 吞 湯 WON TON SOUP..... | 5.50 |
| 3. 鍋 巴 湯 SIZZLING RICE SOUP..... | 7.50 |
| 4. 蛋 花 湯 EGG FLOWER SOUP..... | 5.50 |
| 5. 酸 辣 湯 HOT AND SOUR SOUP..... | 5.50 |
| 6. 三 鮮 湯 THREE FLAVORED SOUP..... | 7.50 |
| 7. 粟 米 雞 湯 CHICKEN AND CORN SOUP..... | 8.50 |
| 8. 什 錦 湯 羹 COMBINATION SEAFOOD SOUP..... | 8.50 |

| 湯麵類 SOUP NOODLES | |
|---|------|
| 1. 當 堂 湯 麵 WON TON NOODLE SOUP..... | 6.25 |
| 2. 雞 湯 麵 CHICKEN NOODLE SOUP..... | 6.25 |
| 3. 肉 絲 湯 麵 PORK NOODLE SOUP..... | 6.25 |
| 4. 牛 肉 湯 麵 BEEF NOODLE SOUP..... | 6.25 |
| 5. 蝦 湯 麵 SHRIMP NOODLE SOUP..... | 6.25 |
| 6. 什 錦 湯 麵 COMBINATION NOODLE SOUP..... | 8.00 |
| 7. 鍋 吞 湯 麵 WON TON NOODLE SOUP..... | 8.50 |

| 海鮮類 SEAFOOD | |
|--|-------|
| 1. 全 家 福 HAPPY FAMILY..... | 11.00 |
| 2. 什 錦 蝦 球 PRAWNS WITH MIXED VEGETABLES..... | 9.75 |
| 3. 腰 果 蝦 球 CASHW PRAWNS..... | 9.75 |
| 4. 甜 酸 蝦 球 SWEET AND SOUR PRAWNS..... | 9.75 |
| 5. 什 錦 海 鮮 COMBINATION SEAFOOD..... | 12.00 |
| 6. 什 錦 蝦 球 SZECHUAN PRAWNS..... | 9.75 |
| 7. 芝 蔴 蝦 球 SESAME PRAWNS..... | 9.75 |
| 8. 光 三 環 MANDARIN TRIPLE CROWN..... | 11.00 |
| 9. 鍋 巴 蝦 球 SIZZLING PRAWNS..... | 9.75 |
| 10. 芥 蘭 蝦 球 BROCCOLI PRAWNS..... | 9.75 |
| 11. 蘭 豆 蝦 球 SNOW PEAS WITH PRAWNS..... | 11.00 |
| 12. 宮 保 蝦 球 KUNG PAO PRAWNS..... | 9.75 |
| 13. 燒 椒 蝦 球 PRAWNS WITH BLACK BEAN SAUCE..... | 9.75 |
| 14. 咖 哩 蝦 球 PRAWNS WITH CURRY SAUCE..... | 9.75 |
| 15. 滑 蛋 蝦 球 PRAWNS WITH SCRAMBLED EGGS..... | 9.75 |
| 16. 蝦 球 龍 蝦 PRAWNS WITH LOBSTER SAUCE..... | 9.75 |
| 17. 宮 保 蝦 球 KUNG PAO SQUID..... | 9.75 |
| 18. 蒜 香 蝦 球 SQUID WITH BLACK BEAN SAUCE..... | 9.75 |
| 19. 鮮 沙 茶 魚 SQUID DELUXE..... | 9.75 |
| 20. 蘭 豆 帶 子 SCALLOP WITH SNOW PEAS..... | 12.00 |
| 21. 沙 茶 魚 SQUID WITH SPICY TEA SAUCE..... | 9.75 |
| 22. 合 桃 蝦 球 PRAWNS WITH HONEY WALNUTS..... | 11.00 |
| 23. 椒 鹽 蝦 球 SALT BAKED PRAWNS..... | 11.00 |
| 24. 魚 香 帶 子 FRIED PRAWNS WITH WHITE CRAMP SAUCE & garnished with honey walnut..... | 11.00 |
| 25. 蒜 香 蝦 球 SCALLOP WITH GARLIC SAUCE..... | 11.00 |
| 26. 蒜 香 蝦 球 PRAWNS WITH ASPARAGUS (Seasonal)..... | 11.00 |
| 27. 時 蔬 蝦 球 PRAWNS WITH BABY BOK-CHOY (Seasonal)..... | 11.00 |
| 28. 時 蔬 蝦 球 SQUID WITH SEASONAL GREENS (Seasonal)..... | 11.00 |
| 29. 時 蔬 蝦 球 PRAWNS WITH GREEN BEANS (Seasonal)..... | 11.00 |
| 30. 宮 保 三 鮮 SALT PEPPER FISH FILETS..... | 11.00 |
| 31. 三 鮮 三 鮮 THREE FLAVORED IN HOT GARLIC SAUCE..... | 12.00 |
| Scallops, shrimps and squid are served with hot garlic sauce | |

| 牛肉類 BEEF | |
|--|------|
| 1. 蒜 香 牛 肉 BROCCOLI BEEF..... | 8.25 |
| 2. 腰 果 牛 肉 MONGOLIAN BEEF..... | 8.25 |
| 3. 什 錦 牛 肉 BEEF WITH MIXED VEGETABLES..... | 8.25 |
| 4. 香 椒 牛 肉 BEEF WITH BELL PEPPER..... | 8.25 |
| 5. 雙 冬 牛 肉 BEEF WITH BLACK MUSHROOMS..... | 8.25 |
| 6. 咖 哩 牛 肉 CURRY BEEF..... | 8.25 |
| 7. 四 川 牛 肉 SZECHUAN BEEF..... | 8.25 |
| 8. 芝 蔴 牛 肉 SESAME BEEF..... | 8.25 |
| 9. 豆 腐 牛 肉 BEEF WITH TOFU..... | 8.25 |
| 10. 滑 蛋 牛 肉 BEEF WITH SCRAMBLED EGGS..... | 8.25 |
| 11. 燒 泡 牛 肉 OYSTER SAUCE BEEF..... | 8.25 |
| 12. 薑 蔥 牛 肉 TOMATO BEEF..... | 8.25 |
| 13. 宮 保 牛 肉 KUNG PAO BEEF..... | 8.25 |
| 14. 燒 椒 牛 肉 BEEF WITH BLACK BEAN SAUCE..... | 8.25 |
| 15. 蒜 香 牛 肉 Served beef sauced with bell pepper, onion and black bean sauce (Hot & Spicy)..... | 8.75 |
| 16. 蒜 香 牛 肉 BEEF WITH ASPARAGUS (Seasonal)..... | 8.75 |
| 17. 蒜 香 牛 肉 BEEF WITH BABY BOK-CHOY (Seasonal)..... | 8.75 |
| 18. 蒜 香 牛 肉 BEEF WITH GREEN BEANS (Seasonal)..... | 8.75 |
| 19. 蘭 豆 牛 肉 ORANGE BEEF..... | 8.75 |
| 20. 蘭 豆 牛 肉 Beef slices sauced with orange slices in a spicy sweet & sour sauce..... | 8.75 |
| 21. 蘭 豆 牛 肉 BEEF WITH SNOW PEAS..... | 8.75 |

* INDICATES HOT & SPICY
PRICES EFFECTIVE: JULY 1, 2015

| 雞鴨類 POULTRY | |
|--|------|
| 1. 四 川 雞 SZECHUAN CHICKEN..... | 7.75 |
| 2. 腰 果 雞 CASHW CHICKEN..... | 7.75 |
| 3. 香 仁 雞 ALMOND CHICKEN..... | 7.75 |
| 4. 什 錦 雞 CHICKEN WITH MIXED VEGETABLES..... | 7.75 |
| 5. 左 宗 雞 GENERAL'S CHICKEN..... | 7.75 |
| 6. 芝 蔴 雞 SESAME CHICKEN..... | 7.75 |
| 7. 燒 巴 雞 SIZZLING CHICKEN..... | 7.75 |
| 8. 檸檬 雞 LEMON CHICKEN..... | 7.75 |
| 9. 甜 酸 雞 SWEET AND SOUR CHICKEN..... | 7.75 |
| 10. 芥 蘭 雞 BROCCOLI CHICKEN..... | 7.75 |
| 11. 宮 保 雞 KUNG PAO CHICKEN..... | 7.75 |
| 12. 咖 哩 雞 CURRY CHICKEN..... | 7.75 |
| 13. 燒 椒 雞 CHICKEN WITH BLACK BEAN SAUCE..... | 7.75 |
| 14. 蒜 香 雞 Chicken sauced with bell pepper, onion and black bean sauce (Hot & Spicy)..... | 7.75 |
| 15. 點 點 雞 MONGOLIAN CHICKEN..... | 7.75 |
| 16. 大 蒜 雞 YU HON CHICKEN..... | 7.75 |
| 17. 蒜 香 雞 Chicken sauced with bell pepper, onion and black bean sauce (Hot & Spicy)..... | 7.75 |
| 18. 蒜 香 雞 CHICKEN WITH FRESH GARLIC SAUCE..... | 7.75 |
| 19. 蒜 香 雞 ORANGE CHICKEN..... | 7.75 |
| 20. 蒜 香 雞 CHICKEN WITH ZUCCHINI..... | 7.75 |
| 21. 蒜 香 雞 CHICKEN WITH SNOW PEAS..... | 7.50 |
| 22. 蒜 香 雞 CHICKEN WITH ASPARAGUS (Seasonal)..... | 8.25 |
| 23. 蒜 香 雞 CHICKEN WITH CHINESE BABY BOK-CHOY (Seasonal)..... | 8.25 |
| 24. 蒜 香 雞 CHICKEN WITH GREEN BEANS (Seasonal)..... | 8.25 |
| 25. 蒜 香 雞 ROAST DUCK (Half)..... | 8.50 |
| Tender duck deep-fried to crisp, golden brown. | |

| 木須類 MOO - SHU | |
|----------------------------------|------|
| 1. 木 須 菜 MOO-SHU VEGETABLES..... | 7.25 |
| 2. 木 須 肉 MOO-SHU PORK..... | 8.25 |
| 3. 木 須 雞 MOO-SHU CHICKEN..... | 8.25 |
| 4. 木 須 牛 MOO-SHU BEEF..... | 8.25 |
| 5. 木 須 蝦 MOO-SHU PRAWNS..... | 8.75 |

| 鐵板類 IRON PLATE | |
|---|-------|
| 1. 鐵 板 雞 SIZZLING PLATTER CHICKEN..... | 8.50 |
| 2. 鐵 板 牛 肉 SIZZLING PLATTER BEEF..... | 8.50 |
| 3. 什 錦 鐵 板 SIZZLING PLATTER DELUXE..... | 11.00 |
| 4. 海 鮮 鐵 板 SIZZLING PLATTER SEAFOOD..... | 11.00 |
| Scallops, prawns, squid, beef, pork, chicken and onion served in a hot iron pan (Hot & Spicy) | |

| 芙蓉類 EGG FOO YOUNG | |
|--|------|
| 1. 素 芙 蓉 VEGETABLE FOO YOUNG..... | 7.00 |
| 2. 雞 芙 蓉 CHICKEN FOO YOUNG..... | 7.00 |
| 3. 叉 燒 芙 蓉 B.B.Q. PORK FOO YOUNG..... | 7.00 |
| 4. 牛 肉 芙 蓉 BEEF FOO YOUNG..... | 7.00 |
| 5. 蝦 芙 蓉 SHRIMP FOO YOUNG..... | 7.00 |
| 6. 什 錦 芙 蓉 COMBINATION FOO YOUNG..... | 8.00 |
| Shrimp, chicken, beef, pork, chicken, onion, served with gravy on top. | |

| 豬肉類 PORK | |
|---|------|
| 1. 吃 串 肉 片 SWEET AND SOUR PORK..... | 7.75 |
| 2. 什 錦 肉 片 B.B.Q. PORK WITH MIXED VEGETABLES..... | 7.75 |
| 3. 豆 腐 叉 燒 PORK WITH TOFU..... | 7.75 |
| 4. 四 條 肉 TWICE COOKED PORK..... | 7.75 |
| 5. 香 椒 肉 片 PORK WITH BELL PEPPERS..... | 7.75 |
| Sliced pork sauced with bell pepper in a hot spicy hot sauce. | |

陸羽軒海鮮酒家
China Village Seafood Restaurant



Business Hours:
Monday - Friday
11:00 a.m. - 10:00 p.m.
Saturday, Sunday, & Holidays
10:30 a.m. - 10:00 p.m.
600 Ralston Ave., Belmont, CA 94002
Tel: (650) 593-1831 Fax: (650) 593-1832

APPETIZERS 頭檔



| | | |
|---------|--------------------------------|---------------------------|
| 1.度香臘腸 | PRESERVED EGGS AND SOUR GINGER | 5.00 |
| 2.蒜香大拼盆 | B.E.Q. COMBINATION | (Half) 12.00 (L) 24.00 |
| 3.手 蹄 雞 | HOUSE CHICKEN SALAD | (Half) 6.00 (Whole) 10.00 |
| 4.香煎錦貼 | POT STICKERS (6) | 5.50 |
| 5.酥炸春卷 | EGG ROLLS (4) | 4.50 |
| 6.酥炸春卷 | FRIED WONTON (10) | 4.50 |
| 7.酥炸鮮魷 | FRIED SQUID | 5.50 |
| 8.蜜汁叉燒 | BARBECUED PORK | 6.00 |
| 9.脆皮火腩 | ROAST DUCK | 6.00 |
| 10.民院海蜆 | JELLY FISH | 6.00 |
| 11.酥炸大蝦 | CRISPY FRIED PRAWNS (6) | 6.50 |

SOUP 湯類



| | | |
|----------|--|------|
| 12.海參銀翅湯 | * HOT AND SOUR SOUP WITH MIXED SEAFOOD | 8.00 |
| 13.蒜茸炆炆貝 | CONFOY SOUP | 8.00 |
| 14.港柱增冬耳 | DRY SCALLOP WITH WINTER MELON SOUP | 8.00 |
| 15.帶子增冬耳 | CRAB MEAT WITH WINTER MELON SOUP | 8.00 |
| 16.八寶瓜粒湯 | WINTER MELON SOUP | 8.00 |
| 17.魷皇太子羹 | SEAFOOD SOUP | 8.00 |
| 18.招牌蟹膏香 | WON TON SOUP | 8.50 |
| 19.海狗屋巴湯 | SIZZLING RICK AND SEAFOOD SOUP | 7.00 |
| 20.蒜茸鴨絲羹 | SHREDDED DUCK SOUP | 7.00 |
| 21.雞茸貝片羹 | CHICKEN WITH SWEET CORN SOUP | 7.00 |
| 22.芙蓉香花湯 | EGG FLOWER SOUP | 7.00 |
| 23.京都靚雞湯 | * HOT AND SOUR SOUP | 7.00 |
| 24.香滑牛肉羹 | WEST LAKE MINCED BEEF SOUP | 7.00 |

- 30.蔥爆鮮魷片
31.海參增魷片
32.北菇增魷片

- 33.蒜茸蒸龍蝦
34.上湯焗龍蝦
35.夏芝焗龍蝦
36.茄汁焗龍蝦

- 37.蜜桃蝦球
38.薑路蝦球
39.蒜泥蝦球
40.椒鹽雞球
41.四川蝦球
42.椒鹽中蝦
43.油泡蝦球
44.薑果蝦球
45.咕嚕蝦球

- 46.椒鹽焗肉蟹
47.薑芝焗肉蟹
48.茄汁焗肉蟹
49.花膠焗肉蟹

- 50.蒜香龍利球
51.干煎大雞翅
52.椒鹽蟹魚球
53.蒜茸炒蟹魚
54.薑蔥海上鮮
55.雙絲石斑球
56.椒鹽石斑球
57.甜酸石斑球

ABALONE 鮑魚



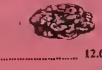
| | |
|------------------------------|-------|
| ABALONE WITH VEGETABLE | 26.00 |
| ABALONE WITH SEA CUCUMBER | 22.00 |
| BLACK MUSHROOMS WITH ABALONE | 22.00 |

LOBSTER 龍蝦



| | |
|---|--------------|
| STEAMED LOBSTER WITH GARLIC SAUCE | Market Price |
| MAINE LOBSTER BAKED W/ CHEF'S SPECIAL SAUCE | Market Price |
| MAINE LOBSTER WITH GINGER & SCALLIONS | Market Price |
| MAINE LOBSTER WITH BLACK BEAN SAUCE | Market Price |

SHRIMP 蝦



| | |
|-------------------------------|-------|
| DEEP FRIED PRAWNS AND WALNUTS | 12.00 |
| * KUNG PAO PRAWNS | 10.00 |
| PRAWNS WITH TENDER GREENS | 10.00 |
| PRAWNS WITH LOBSTER SAUCE | 10.00 |
| * SZECHUAN PRAWNS | 10.00 |
| SALT BAKED PRAWNS | 10.00 |
| SAUTEED PRAWNS | 10.00 |
| CASHEW PRAWNS | 10.00 |
| SWEET AND SOUR PRAWNS | 10.00 |

CRAB 蟹



| | |
|-----------------------------|--------------|
| BAKED CRAB WITH SPICY SALT | Market Price |
| CRAB WITH GINGER & SCALLION | Market Price |
| CRAB WITH BLACK BEAN SAUCE | Market Price |
| STEAMED CRAB WITH WINE | Market Price |

FISH 魚



| | |
|---|-----------------------|
| FLOUNDER CHINESE STYLE | 28.00 |
| DEEP FRIED FLOUNDER | 20.00 |
| SNOW COD FILET W/ SPICY SALT | 12.00 |
| SAUTEED SNOW COD FILET WITH CHIVES | 12.00 |
| STEAMED LIVE FISH | Seasonal Market Price |
| PAN FRIED ROCK COD FILET WITH VEGETABLE | 8.00 |
| FILET ROCK COD WITH BLACK BEAN SAUCE | 8.00 |
| SWEET AND SOUR FILET OF ROCK COD | 8.00 |

SCALLOPS 帶子



58. 煎帶子帶子
59. 蒜茸帶子
60. 魚香帶子
61. 川汁帶子
62. 薑蔥帶子

63. 茄汁蒸龍蝦
64. 蒜茸蒸龍蝦
65. 酥炸生蠔
66. 椒鹽生蠔
67. 薑蔥生蠔

68. 蒜椒炒大蝦
69. 薑蔥炒大蝦
70. 沙茶炒大蝦
71. 花膠上湯蝦

72. 椒鹽鮮魷
73. 蒜茸鮮魷
74. 蒜茸鮮魷
75. 油泡蟹膏蟹
76. 沙茶鮮魷
77. 椒鹽鮮魷

| | |
|-----------------------------------|-------|
| DOUBLE FRIED WHOLE JUNBO SCALLOP | 12.00 |
| PAN FRIED SCALLOPS WITH VEGETABLE | 10.00 |
| SCALLOPS U-SIANC STYLE | 10.00 |
| * SCALLOPS SZECHUAN STYLE | 10.00 |
| PAN FRIED SCALLOPS IN BIRD'S NEST | 10.00 |

OYSTERS 生蠔



| | |
|--|------|
| STEAMED WHOLE OYSTER IN BLACK BEAN SAUCE (6) | 8.95 |
| STEAMED WHOLE OYSTER IN GARLIC SAUCE (6) | 8.95 |
| DEEP FRIED OYSTERS | 7.95 |
| OYSTERS WITH SPICY SALT | 7.95 |
| OYSTERS WITH GINGER & SCALLION | 7.95 |

CLAMS 生蜆



| | |
|--------------------------------|------|
| CLAMS WITH BLACK BEAN SAUCE | 9.95 |
| CLAMS WITH GINGER AND SCALLION | 9.95 |
| CLAMS WITH SATAY SAUCE | 9.95 |
| CLAMS IN SHAO HSING WINE | 9.95 |

SQUID 鮮魷



| | |
|-----------------------------|------|
| BAKED SQUID WITH SPICY SALT | 7.50 |
| SQUID WITH VEGETABLE | 7.50 |
| PAN FRIED SQUID WITH CHIVES | 7.50 |
| SQUID WITH SATAY SAUCE | 7.50 |
| SQUID IN SHRIMP SAUCE | 7.50 |

* Indicates Hot & Spicy
※ Dim Sum Served Daily ※
※ No MSG ※

MU-SHU 木須類

A combination of stir-fried egg, shredded cabbage, bamboo shoots, black fungus, scallions, served with a crisp.

| | | |
|---------|-------------------|------|
| 78. 木須蝦 | MU-SHU SHRIMP | 8.50 |
| 79. 木須肉 | MU-SHU PORK | 7.50 |
| 80. 木須牛 | MU-SHU BEEF | 7.50 |
| 81. 木須雞 | MU-SHU CHICKEN | 7.50 |
| 82. 木須菜 | MU-SHU VEGETARIAN | 7.50 |

DUCK 鴨

| | | |
|-----------|----------------------------------|-------------|
| 83. 北京片皮鴨 | PEKING DUCK | 20.00 |
| 84. 八寶扒大鴨 | BRAISED DUCK WITH EIGHT GEMS | 11.00 20.00 |
| 85. 羅漢扒大鴨 | BRAISED DUCK W/ MIXED VEGETABLES | 8.00 15.00 |
| 86. 脆皮掛爐鴨 | CRISPY ROAST DUCK | 8.00 15.00 |

SQUAB 鶩

| | | |
|-----------|-------------------------------------|-------|
| 87. 脆皮燒乳鶩 | CRISPY BRAISED SQUAB | 12.00 |
| 88. 脆皮乳鶩 | SOY SAUCE SQUAB | 12.00 |
| 89. 菜片白燒鶩 | PAN FRIED MINCED SQUAB WITH LETTUCE | 12.00 |

PORK 豬

| | | |
|-----------|-------------------------------------|------|
| 90. 魚香肉絲 | * U-SHANG PORK | 7.95 |
| 91. 咕嚕肉 | SWEET AND SOUR PORK | 7.95 |
| 92. 黑椒煎豬扒 | * PORK CHOP WITH BLACK PEPPER SAUCE | 7.95 |
| 93. 椒鹽排骨 | SPARERIBS WITH SPICY SALT | 7.95 |
| 94. 咸蛋蒸肉餅 | STEAMED MINCED PORK WITH SALTED EGG | 7.95 |
| 95. 京都肉排 | MANDARIN PORK CHOP | 7.95 |

BEEF 牛肉

| | | |
|-------------|----------------------------------|------|
| 96. 中式牛柳 | BEEF STEAK CHINESE STYLE | 8.95 |
| 97. 蒜茸牛柳 | BEEF STEAK WITH GARLIC | 8.95 |
| 98. X.O. 牛肉 | * BEEF WITH X.O. SAUCE | 8.95 |
| 99. 雀巢牛柳粒 | SHREDDED BEEF IN BIRD'S NEST | 8.95 |
| 100. 干烹牛肉 | HOUSE SPECIAL BEEF | 7.95 |
| 101. 豉汁牛肉 | BEEF WITH BLACK BEAN SAUCE | 7.95 |
| 102. 沙茶牛肉 | BEEF WITH SATAY SAUCE | 7.95 |
| 103. 蠔油牛肉 | BEEF WITH OYSTER SAUCE | 7.95 |
| 104. 黑燒牛肉 | BEEF WITH TENDER GREENS | 7.95 |
| 105. 干燒牛柳絲 | * SHREDDED BEEF WITH CHILI SAUCE | 7.95 |
| 106. 湖南牛肉 | * HUNAN BEEF | 7.95 |

CHICKEN 雞

| | | |
|-------------|--|-------------|
| 107. 金華五柳雞 | BONELESS CHICKEN W/ HAM & MUSHROOMS | 12.00 22.00 |
| 108. 薑蔥脆皮雞 | CRISPY CHICKEN IN SOY SAUCE | 8.00 15.00 |
| 109. 南乳吊燒雞 | ROASTED CHICKEN W/ KED BEAN CAKE SAUCE | 8.00 15.00 |
| 110. 貴妃雞 | HOUSE SPECIAL STEAM CHICKEN | 12.00 24.00 |
| 111. 霸王走地雞 | STEAMED CHICKEN W/ GINGER AND SCALLION | 8.00 15.00 |
| 112. 脆皮炸子雞 | CRISPY FRIED CHICKEN | 8.00 15.00 |
| 113. 菜膽上湯雞 | STEAMED CHICKEN WITH VEGETABLE | 8.00 15.00 |
| 114. 北菇蓮子湯雞 | STEAMED CHICKEN WITH BLACK MUSHROOMS AND SAUSAGE | 8.50 |
| 115. 咖喱雞 | * CURRY CHICKEN | 7.50 |
| 116. 豉汁煎釀魚 | LEMON CHICKEN | 7.50 |
| 117. 杏仁雞丁 | ALMOND CHICKEN | 7.50 |
| 118. 菜膽滑雞球 | SLICED CHICKEN WITH TENDER GREENS | 7.50 |
| 119. 腰果雞球 | CASHEW CHICKEN | 7.50 |
| 120. 客拼雞丁 | * KUNG PAO CHICKEN | 7.50 |

VEGETARIAN 蔬菜類

| | | |
|------------|------------------------------------|------|
| 121. 蓮粒扒時蔬 | DRY SCALLOPS WITH VEGETABLE | 9.50 |
| 122. 蟹肉扒時蔬 | CRAB MEAT WITH VEGETABLE | 9.50 |
| 123. 紅燒雙冬 | BLACK MUSHROOMS WITH BAMBOO SHOOTS | 8.00 |
| 124. 北菇扒雙蔬 | BLACK MUSHROOMS AND VEGETABLES | 7.95 |
| 125. 清炒什菜 | STIR FRIED MIXED VEGETABLE | 7.95 |
| 126. 蠔油滑菜 | CHINESE BROCCOLI WITH OYSTER SAUCE | 7.95 |
| 127. 脆皮炸豆腐 | CRISPY FRIED BEAN CURD | 7.95 |
| 128. 魚香豆腐 | * BRAISED BEAN CURD WITH HOT SAUCE | 7.95 |
| 129. 紅燒豆腐 | BRAISED BEAN CAKE IN OYSTER SAUCE | 6.95 |
| 130. 奇燒茄子 | * HUNAN EGGPLANT | 6.95 |
| 131. 蘭豆炒時蔬 | SNOW PEAS AND WATER CHESTNUTS | 6.95 |
| 132. 蒜苗上湯 | MIXED VEGETABLES LO HAN STYLE | 6.95 |
| 133. 咖喱什菜 | * STIR FRIED MIXED VEGETABLE MACAO | 6.95 |
| 134. 清蒸豆腐 | STEAMED FRESH BEAN CAKE | 6.50 |
| 135. 清炒菜蔬 | STIR-FRIED CHINESE TENDER GREENS | 6.50 |

CANTONESE CLAY POT 煲仔類

| | | |
|-------------|--|--------------|
| 142. 清蒸蟹 | CRAB WITH BEAN THREAD | Market Price |
| 143. 清蒸龍蝦 | LOBSTER WITH BEAN THREAD | Market Price |
| 144. 薑蔥脆皮魚 | BRAISED FISH WITH GINGER AND SCALLIONS | 14.00 |
| 145. 清蒸龍蝦 | PRawns WITH BEAN THREAD | 10.00 |
| 146. 一品海味煲 | COMBINATION SEAFOOD | 10.00 |
| 147. 香滑牛尾煲 | OX TAIL WITH SATAY SAUCE | 8.50 |
| 148. 羊腩結菜煲 | BEAN THREAD AND CHINESE CABBAGE | 7.95 |
| 149. 魚香茄子煲 | * SZECHUAN EGGPLANT AND SHREDDED PORK | 7.95 |
| 150. 蒜香豆腐煲 | * SZECHUAN BEAN CAKE | 7.95 |
| 151. 咸魚雞豆腐煲 | CHICKEN WITH SALTED FISH AND BEAN CAKE | 7.95 |
| 152. 火腩生蠔煲 | OYSTERS WITH ROASTED PORK BELLY | 7.95 |

NOODLES 炒粉、炒麵類

| | | |
|--------------|---|------|
| 153. 海皇雲伊麵 | HOUSE SPECIAL E-FU NOODLES (In Soup) | 8.00 |
| 154. 蟹肉干燒伊麵 | BRAISED Y-FUN NOODLES WITH CRAB MEAT | 7.95 |
| 155. 茄汁炒麵 | HOUSE SPECIAL CHOW MEIN | 7.95 |
| 156. 茄汁雲伊麵 | * SZECHUAN BEAN CURD E-FU NOODLES | 7.95 |
| 157. 茄子肉絲炒伊麵 | * EGG PLANT MINCED MEAT E-FU NOODLES | 7.50 |
| 158. 廈門炒米 | RICE NOODLES AMOY STYLE | 7.50 |
| 159. 廣州炒米 | * RICE NOODLES SINGAPORE STYLE | 7.50 |
| 160. 菜蔬蝦球炒麵 | PRawns WITH TENDER GREENS CHOW MEIN | 7.50 |
| 161. 清蒸蝦球炒麵 | PRawn WITH EGG CHOW FUN | 7.50 |
| 162. 干燒伊麵 | SHREDDED MUSHROOMS E-FU NOODLES | 6.95 |
| 163. 雞絲炒麵 | CHICKEN CHOW MEIN | 6.95 |
| 164. 豉汁牛河 | BEEF WITH BLACK BEAN SAUCE CHOW FUN | 6.95 |
| 165. 干炒牛河 | DRY FRIED BEEF CHOW FUN | 6.95 |
| 166. 豉汁肉絲炒麵 | BRAISED RICE NOODLES WITH SHREDDED PORK | 6.95 |

FRIED RICE 炒飯類

| | | |
|-------------|--|------|
| 167. 羅漢炒飯 | FOOK KIN FRIED RICE | 9.50 |
| 168. 雙香炒飯 | YING YANG FRIED RICE | 9.50 |
| 169. 豉汁海鮮炒飯 | COMBINATION SEAFOOD W/ HAWAIIAN APPLE FRIED RICE | 8.50 |
| 170. 咸魚煎飯 | SALTED FISH AND CHICKEN FRIED RICE | 7.95 |
| 171. 蝦仁炒飯 | SHRIMP FRIED RICE | 7.50 |
| 172. 揚州炒飯 | YANG CHOW FRIED RICE | 6.95 |
| 173. 生炒牛飯 | BEEF FRIED RICE | 6.95 |
| 174. 雞絲炒飯 | CHICKEN FRIED RICE | 6.95 |
| 175. 火腿炒飯 | * HAM & PORK FRIED RICE | 6.95 |
| 176. 和飯 | STEAMED RICE | 1.00 |

FAMILY DINNERS

| | | |
|---|--|---|
| HONG KONG DINNER \$11.50 per person Includes: 1. BEEF WITH BLACK PEPPER SAUCE 2. CRAB MEAT WITH VEGETABLE 3. BEEF WITH X.O. SAUCE 4. KUNG PAO CHICKEN 5. STEAM FRESH BEAN CAKE 6. CHINESE BROCCOLI WITH OYSTER SAUCE 7. STEAM FRESH BEAN CURD 8. STEAM FRESH BEAN CAKE 9. STEAM FRESH BEAN CAKE 10. STEAM FRESH BEAN CAKE | SHATIN DINNER \$10.50 per person Includes: 1. BEEF WITH BLACK PEPPER SAUCE 2. CRAB MEAT WITH VEGETABLE 3. BEEF WITH X.O. SAUCE 4. KUNG PAO CHICKEN 5. STEAM FRESH BEAN CAKE 6. CHINESE BROCCOLI WITH OYSTER SAUCE 7. STEAM FRESH BEAN CURD 8. STEAM FRESH BEAN CAKE 9. STEAM FRESH BEAN CAKE 10. STEAM FRESH BEAN CAKE | CHINA VILLAGE DINNER \$10.50 per person Includes: 1. BEEF WITH BLACK PEPPER SAUCE 2. CRAB MEAT WITH VEGETABLE 3. BEEF WITH X.O. SAUCE 4. KUNG PAO CHICKEN 5. STEAM FRESH BEAN CAKE 6. CHINESE BROCCOLI WITH OYSTER SAUCE 7. STEAM FRESH BEAN CURD 8. STEAM FRESH BEAN CAKE 9. STEAM FRESH BEAN CAKE 10. STEAM FRESH BEAN CAKE |
|---|--|---|

CLASSIC
CANTONESE
CUISINE

Ocean Seafood has rapidly cultivated a strong following among the educated palates of Southern California's most devoted fans of quality native Chinese cuisine.

Ocean Seafood dishes are prepared by award-winning Chef Raymond Tse in the Cantonese tradition. Specialties include our acclaimed dim sum fare, Peking Duck and, of course, seafood selections straight from on-site salt or fresh water tanks.

Ocean Seafood features two ballroom size dining areas and a number of intimate rooms for small to medium-sized banquets. Ocean Seafood decor emphasizes a blend of casual elegance with a soothing combination of muted peach and white tones.

Join us for our dim sum service daily from 8:30 a.m. to 3:00 p.m. Luncheon and dinner is prepared from 11 a.m. to 10 p.m.

- All of our selections are available for take home.
- Reservations are recommended for dinner service.
- Visa and Mastercard accepted.
- Banquets from 10 to 350 guests validated parking on premises.

CHINATOWN
750 North Hill Street
Los Angeles, California 90012
(213) 687-3088
FAX (213) 687-8549

"Ocean Seafood has
quickly become *the*
place for dim sum..."

-Ruth Reichl
Los Angeles Times, 1991

ALHAMBRA
25 West Valley Boulevard
Alhambra, California 91801
(213) 282-1828

(A) 點心 Dim Sum \$1.50

利蝦魚翅丸 SHARK'S FIN DUMPLING
什菜肉燒賣 PORK SHUI MAI
九汁吊燒骨 BRAISED RIBS WITH BLACK BEAN SAUCE
炆油鮮魷卷 BRAISED BEAN CURD ROLL
山竹牛肉 STEAMED BEEF BALLS WITH BEAN CURD SKINS
鮮蝦紅豆 SHUMAI PORK GOR
左男香滑骨 BEEF TRIPE WITH GINGER & GREEN ONIONS
豉味豉白粒 PAN FRIED TURNIP CAKES
北菇紅燒水 CHICKEN FEET WITH BLACK BEAN SAUCE
炆油鴨胸片 DUCK FEET ROLL WITH MEAT
明爐叉燒肉 HONG SHI GOR
豉汁叉燒翅 STEAMED B.B.Q. PORK BUNS
炆油紅燒仔 STEAMED CHICKEN BUNS
炆汁雞鴨卷 STEAMED CHINESE SAUSAGE BUNS



炸大炸豆腐 DEEP FRIED TARD BOWL DUMPLINGS
雞絲川卷卷 EGG ROLLS
度菜燒肉粥 PORK PORRIDGE

(B) 甜點 Dessert \$1.50

左男竹筍卷 SWEET CRAB BUNS
蛋黃蓮子包 SWEET LOTUS SEED BUNS
銀皮叉燒卷 EGG CHICKEN TARTS
香滑白燒乳 SWEET RICE CAKE
椰汁糯米飯 SWEET COCONUT BALLS
芝麻中環仔 SESAME BUNS
生糊蓮子卷 BLACK SESAME ROLLS
鮮皮蝦餅卷 BAKED COCONUT TARTS
香滑椰汁餅 CHILLED COCONUT ROLLS
蓮 蓉 花 HOT TOP

(B) \$2.60

焗燒大燒餅 BAKED B.B.Q. PORK PUS
豉汁蝦丸 STEAMED SHRIMP BALLS
鮮蝦鴨絲 SHRIMP RICE NOODLES
牛肉麵粉 BEEF RICE NOODLES
叉燒鴨絲 B.B.Q. PORK RICE NOODLES
蒸市蝦米蟹 DRIED SHRIMP RICE NOODLES

(C) \$3.00

焗燒大燒餅 SHARK'S FIN DUMPLING IN SHIP
豉汁叉燒卷 BEAN CURD SHUI BUNS WITH SHUMAI
上海市紅燒 PAN FRIED SHRIMP DUMPLINGS
什菜肉燒賣 STICKY RICE IN LOTUS LEAF



(D) \$4.00

北菇清鮮雞 STEAMED RICE WITH CHICKEN AND
BROWN MUSHRROOMS
炆汁鴨帶子 STEAMED RICE WITH SPARE RIBS
鮮蝦鮮魷卷 STEAMED NOODLES WITH SHRIMP
鮮蝦鮮魷卷 STEAMED NOODLES WITH SHRIMP

(E) \$5.00

白灼上殼 BOILED DRIED SCALD
白灼香酥蟹 BOILED BEEF TRIPE
家鄉咸肉粽 STICKY RICE WRAPPED IN BAMBOO LEAF
上海肉油子 BOILED SEASONAL VEGETABLE

(F) \$6.50

白灼香酥蟹 BOILED GOLDEN CLAMS



CHINATOWN
750 North Hill Street
Los Angeles, CA 90012
(213) 687-3088

富臨海鮮酒家
OCEAN SEAFOOD RESTAURANT

ALHAMBRA
25 West Valley Blvd.
Alhambra, CA 91801
(818) 282-1828

頭餚 Appetizers

| | | |
|----------|--------------------|-------|
| 1. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |
| 2. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |
| 3. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |
| 4. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |
| 5. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |
| 6. 薑蔥焗龍蝦 | Shrimp with Ginger | 12.00 |

參湯 Shark's Fin & Bird's Nest Soup

| | | |
|-------|--------------------------------|-------|
| 1. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |
| 2. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |
| 3. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |
| 4. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |
| 5. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |
| 6. 參湯 | Shark's Fin & Bird's Nest Soup | 45.00 |

湯羹 Soup

| | | |
|-------|--------------------|-------|
| 1. 湯羹 | Shrimp with Ginger | 12.00 |
| 2. 湯羹 | Shrimp with Ginger | 12.00 |
| 3. 湯羹 | Shrimp with Ginger | 12.00 |
| 4. 湯羹 | Shrimp with Ginger | 12.00 |
| 5. 湯羹 | Shrimp with Ginger | 12.00 |
| 6. 湯羹 | Shrimp with Ginger | 12.00 |

鮑魚 海參 Abalone & Sea Cucumber

| | | |
|-------|--------------------|-------|
| 1. 鮑魚 | Shrimp with Ginger | 12.00 |
| 2. 鮑魚 | Shrimp with Ginger | 12.00 |
| 3. 鮑魚 | Shrimp with Ginger | 12.00 |
| 4. 鮑魚 | Shrimp with Ginger | 12.00 |
| 5. 鮑魚 | Shrimp with Ginger | 12.00 |
| 6. 鮑魚 | Shrimp with Ginger | 12.00 |

蝦 Shrimps

| | | |
|------|--------------------|-------|
| 1. 蝦 | Shrimp with Ginger | 12.00 |
| 2. 蝦 | Shrimp with Ginger | 12.00 |
| 3. 蝦 | Shrimp with Ginger | 12.00 |
| 4. 蝦 | Shrimp with Ginger | 12.00 |
| 5. 蝦 | Shrimp with Ginger | 12.00 |
| 6. 蝦 | Shrimp with Ginger | 12.00 |

清蒸 Sea Shrimps with Mixed Greens

| | | |
|-------|--------------------|-------|
| 1. 清蒸 | Shrimp with Ginger | 12.00 |
| 2. 清蒸 | Shrimp with Ginger | 12.00 |
| 3. 清蒸 | Shrimp with Ginger | 12.00 |
| 4. 清蒸 | Shrimp with Ginger | 12.00 |
| 5. 清蒸 | Shrimp with Ginger | 12.00 |
| 6. 清蒸 | Shrimp with Ginger | 12.00 |

龍蝦 Lobster

| | | |
|-------|--------------------|-------|
| 1. 龍蝦 | Shrimp with Ginger | 12.00 |
| 2. 龍蝦 | Shrimp with Ginger | 12.00 |
| 3. 龍蝦 | Shrimp with Ginger | 12.00 |
| 4. 龍蝦 | Shrimp with Ginger | 12.00 |
| 5. 龍蝦 | Shrimp with Ginger | 12.00 |
| 6. 龍蝦 | Shrimp with Ginger | 12.00 |

蟹蟹 Crab & Oysters

| | | |
|-------|--------------------|-------|
| 1. 蟹蟹 | Shrimp with Ginger | 12.00 |
| 2. 蟹蟹 | Shrimp with Ginger | 12.00 |
| 3. 蟹蟹 | Shrimp with Ginger | 12.00 |
| 4. 蟹蟹 | Shrimp with Ginger | 12.00 |
| 5. 蟹蟹 | Shrimp with Ginger | 12.00 |
| 6. 蟹蟹 | Shrimp with Ginger | 12.00 |

蟹子 Scallops

| | | |
|-------|--------------------|-------|
| 1. 蟹子 | Shrimp with Ginger | 12.00 |
| 2. 蟹子 | Shrimp with Ginger | 12.00 |
| 3. 蟹子 | Shrimp with Ginger | 12.00 |
| 4. 蟹子 | Shrimp with Ginger | 12.00 |
| 5. 蟹子 | Shrimp with Ginger | 12.00 |
| 6. 蟹子 | Shrimp with Ginger | 12.00 |

蜆菜類 Clams & Geoduck Clam

| | | |
|-------|--------------------|-------|
| 1. 蜆菜 | Shrimp with Ginger | 12.00 |
| 2. 蜆菜 | Shrimp with Ginger | 12.00 |
| 3. 蜆菜 | Shrimp with Ginger | 12.00 |
| 4. 蜆菜 | Shrimp with Ginger | 12.00 |
| 5. 蜆菜 | Shrimp with Ginger | 12.00 |
| 6. 蜆菜 | Shrimp with Ginger | 12.00 |

魷魚 Squids

| | | |
|-------|--------------------|-------|
| 1. 魷魚 | Shrimp with Ginger | 12.00 |
| 2. 魷魚 | Shrimp with Ginger | 12.00 |
| 3. 魷魚 | Shrimp with Ginger | 12.00 |
| 4. 魷魚 | Shrimp with Ginger | 12.00 |
| 5. 魷魚 | Shrimp with Ginger | 12.00 |
| 6. 魷魚 | Shrimp with Ginger | 12.00 |

鴨 Duck

| | | |
|------|--------------------|-------|
| 1. 鴨 | Shrimp with Ginger | 12.00 |
| 2. 鴨 | Shrimp with Ginger | 12.00 |
| 3. 鴨 | Shrimp with Ginger | 12.00 |
| 4. 鴨 | Shrimp with Ginger | 12.00 |
| 5. 鴨 | Shrimp with Ginger | 12.00 |
| 6. 鴨 | Shrimp with Ginger | 12.00 |

魚 Fish

| | | |
|------|--------------------|-------|
| 1. 魚 | Shrimp with Ginger | 12.00 |
| 2. 魚 | Shrimp with Ginger | 12.00 |
| 3. 魚 | Shrimp with Ginger | 12.00 |
| 4. 魚 | Shrimp with Ginger | 12.00 |
| 5. 魚 | Shrimp with Ginger | 12.00 |
| 6. 魚 | Shrimp with Ginger | 12.00 |

雞 Chicken

| | | |
|------|--------------------|-------|
| 1. 雞 | Shrimp with Ginger | 12.00 |
| 2. 雞 | Shrimp with Ginger | 12.00 |
| 3. 雞 | Shrimp with Ginger | 12.00 |
| 4. 雞 | Shrimp with Ginger | 12.00 |
| 5. 雞 | Shrimp with Ginger | 12.00 |
| 6. 雞 | Shrimp with Ginger | 12.00 |

牛肉 Beef

| | | |
|-------|--------------------|-------|
| 1. 牛肉 | Shrimp with Ginger | 12.00 |
| 2. 牛肉 | Shrimp with Ginger | 12.00 |
| 3. 牛肉 | Shrimp with Ginger | 12.00 |
| 4. 牛肉 | Shrimp with Ginger | 12.00 |
| 5. 牛肉 | Shrimp with Ginger | 12.00 |
| 6. 牛肉 | Shrimp with Ginger | 12.00 |

豬肉 Pork

| | | |
|-------|--------------------|-------|
| 1. 豬肉 | Shrimp with Ginger | 12.00 |
| 2. 豬肉 | Shrimp with Ginger | 12.00 |
| 3. 豬肉 | Shrimp with Ginger | 12.00 |
| 4. 豬肉 | Shrimp with Ginger | 12.00 |
| 5. 豬肉 | Shrimp with Ginger | 12.00 |
| 6. 豬肉 | Shrimp with Ginger | 12.00 |

乳鴿 Squab

| | | |
|-------|--------------------|-------|
| 1. 乳鴿 | Shrimp with Ginger | 12.00 |
| 2. 乳鴿 | Shrimp with Ginger | 12.00 |
| 3. 乳鴿 | Shrimp with Ginger | 12.00 |
| 4. 乳鴿 | Shrimp with Ginger | 12.00 |
| 5. 乳鴿 | Shrimp with Ginger | 12.00 |
| 6. 乳鴿 | Shrimp with Ginger | 12.00 |

煲仔 Clay Pot

| | | |
|-------|--------------------|-------|
| 1. 煲仔 | Shrimp with Ginger | 12.00 |
| 2. 煲仔 | Shrimp with Ginger | 12.00 |
| 3. 煲仔 | Shrimp with Ginger | 12.00 |
| 4. 煲仔 | Shrimp with Ginger | 12.00 |
| 5. 煲仔 | Shrimp with Ginger | 12.00 |
| 6. 煲仔 | Shrimp with Ginger | 12.00 |

香豉豆腐 Bean Curd & Vegetables

| | | |
|-------|--------------------|-------|
| 1. 香豉 | Shrimp with Ginger | 12.00 |
| 2. 香豉 | Shrimp with Ginger | 12.00 |
| 3. 香豉 | Shrimp with Ginger | 12.00 |
| 4. 香豉 | Shrimp with Ginger | 12.00 |
| 5. 香豉 | Shrimp with Ginger | 12.00 |
| 6. 香豉 | Shrimp with Ginger | 12.00 |

鐵板 Sizzling Platters

| | | |
|-------|--------------------|-------|
| 1. 鐵板 | Shrimp with Ginger | 12.00 |
| 2. 鐵板 | Shrimp with Ginger | 12.00 |
| 3. 鐵板 | Shrimp with Ginger | 12.00 |
| 4. 鐵板 | Shrimp with Ginger | 12.00 |
| 5. 鐵板 | Shrimp with Ginger | 12.00 |
| 6. 鐵板 | Shrimp with Ginger | 12.00 |

炒麵 Noodles & Fried Rice

| | | |
|-------|--------------------|-------|
| 1. 炒麵 | Shrimp with Ginger | 12.00 |
| 2. 炒麵 | Shrimp with Ginger | 12.00 |
| 3. 炒麵 | Shrimp with Ginger | 12.00 |
| 4. 炒麵 | Shrimp with Ginger | 12.00 |
| 5. 炒麵 | Shrimp with Ginger | 12.00 |
| 6. 炒麵 | Shrimp with Ginger | 12.00 |

豬肉 PORK DIM SUM

- D1 燒賣
Siu Mai(4).....\$2.80
- D2 韭菜果
Chinese Chives Pork Dumplings(4) .. \$2.80
- D3 蒜茸蒸排骨
Steamed Spare Ribs in Garlic Sauce \$2.80
- D4 咸水角
Deep Fried Salty &
Sweet Rice Pockets(3).....\$2.80
- D5 香煎蘿蔔糕
Pan Fried Rice Cakes.....\$2.80
- D6 香煎鍋貼
Potstickers(4).....\$4.80
- D7 山東水餃
Pouched Pork Dumplings(4).....\$4.80
- D8 滑湯小籠包
Steamed Pork Dumplings (4) ..\$4.80
- D9 蜜汁燒排骨 (廚)
Honey BBQ Spare Ribs.....\$4.80
- D10 叉燒酥
BBQ Pork Pie.....\$4.80

雞 CHICKEN DIM SUM

- D11 雞肉水晶餃
Crystal Chicken Dumplings(3).....\$2.80
- D12 燒烤豉汁雞
Curry Chicken Skewers(4).....\$4.80
- D13 豉椒鳳爪
Chicken Feet w/Pepper Sauce..\$2.80
- D14 雞肉釀豆腐
Chicken w/ Tofu.....\$4.80
- D15 泰式生菜雞卷(廚)
Thai-Style Chicken Wrap.....\$4.80ea
(Min.Order For 2)
- D16 雞沙律 (廚)
Chicken Salad.....\$3.50ea
(Min.Order For 2)

Hot Tea \$1.00 ea.

海鮮 SEAFOOD DIM SUM

- D17 蝦餃
Shrimp Dumplings(4).....\$3.50
- D18 幸運金魚餃
Lucky Fish(4).....\$3.50
- D19 酥炸大蝦
Deep Fried Prawns(3).....\$4.80
- D20 蟹鉗王
Fried Crab Claws(2).....\$4.80
- D21 泰式脆蝦
Thai-Style Crispy Prawns(4) ..\$4.80
- D22 焗肉蝦
Bacon & Onion Prawns.....\$3.50
- D23 草蝦蝦肉球
Shrimp & Cheese Ball w/Strawberry ..\$3.50
- D24 椒鹽軟殼蟹 (廚)
Soft Shell Crab w/Green Onion &
Ginger Sauce.....\$5.50 each
- D25 龍蝦小籠包
Lobster Dumplings(10).....\$28.00
- D26 全蟹小籠包
Crab Dumplings(10).....\$28.00
- D27 魚翅上湯餃(3)
Shark Fin & Meat Dumpling
in Supreme Broth.\$5.50

飽類 BUNS

- D28 叉燒飽
Steamed Barbecue Pork Buns \$2.80
- D29 蛋堡
Egg Custard Tarts(3).....\$2.80
- D30 蛋黃蓮蓉飽
Sweet Lotus Buns(3).....\$2.80
- D31 奶黃蒸飽
Steamed Buns(3).....\$2.80
- D32 古樓山芋酥
Deep Fried Taro Puffs(3)....\$2.80
- D33 滑湯豆漿餅
Sunrise Sweet Potatoes(3)....\$2.80
- D34 奶油蛋黃芝麻球
Sesame Sweet Rice Balls(3)....\$2.80
- D35 蔥油餅
Pan Fried Onion Cakes.....\$4.80
- D36 春卷
Spring Rolls(4).....\$4.80

Since 1919

Welcome to San Francisco's world famous Chinatown! This area boasts the largest Chinese population outside of Asia. Perusing the sights and sounds of this area, you can experience China from the North and South without ever leaving the City! Of course, no trip to Chinatown is complete without sampling some of the local fare.

Chinatown Restaurant is a unique experience even within the diversity of this area. It is the only restaurant to serve both traditional Chinese cuisine as well as Northern Chinese specialties. In addition, the building is a historic Chinatown landmark and worth a visit in itself.

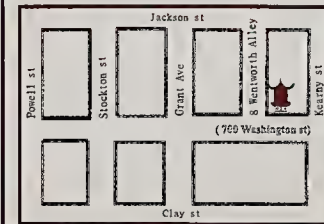
The original restaurant at the site of Chinatown Restaurant first opened its doors in 1919. The owners have managed to preserve its original, traditional front, which has served as the background in many movies and television shows. The restaurant has also been visited by movie stars, Leonardo DiCaprio, Governor of California, Gray Davis and many local and statewide politicians.

Chinatown Restaurant offers the finest in Chinese cuisine. Our Dim Sum selection is exceptionally delicious, with a variety of choices. The combination of exotic seasoning & spices will surely bring in you a taste of delight. Our lunch and dinner selection is definitely a treat, offering a variety of uniquely flavored traditional Cantonese dishes. Chinatown Restaurant is also famous for its seafood dishes, especially the Shark's Fin Soup, Salt & Pepper Crab and Steamed Fish. All selections will surely satisfy, experience the Far East with a taste.

We offer 2 hours free validated parking after 8 pm, at the Portsmouth Square Garage located across the street.

Private rooms are available for groups of 10 to 100. Our private room on the second floor features a unique 20 person banquet table.

We invite you to come and experience Chinatown!



新杏香樓酒
CHINATOWN RESTAURANT

Free Delivery !
(\$25.00Min) Limited area

8 Wentworth Alley
(700 Washington st.)
San Francisco, CA 94108
Tel: 415-392-7958
Fax: 415-392-9898

Business Hours :
Mon-Sunday : 10am-10pm

湯類 SOUP

- 1 椰王酥皮盅
Seafood Broth Simmer in Fresh Coconut
w/ French Puffy Pastry.....\$12.00
- 2 窩雲吞 (Family Size)
Wor Wonton Soup..... \$15.00
- 3 魚翅雲吞湯
Wonton Soup\$9.00
- 4 酸辣湯 *
Hot & Sour Soup.....\$8.00

鮑參類 SHARK FIN & ABALONE

- 5 全隻龍蝦生翅
Whole Lobster in Shark Fin Soup
Min. Order For 2.....\$38.00(per person)
- 6 蟹肉雞絲雲腿生翅
Braised Crab Meat in
Shark Fin Soup (Per person)....\$23.00
- 7 綠環花菇海參
Sea Cucumber w/ Mushroom &
Fresh Vegetable\$15.00
- 8 碧綠海參扒鮑片
Abalone w/Sea Cucumber\$38.00
- 9 迷語大鮑魚(兩吃)
The Proof of Abalone is in Tasting ..\$100.00

牛肉類 BEEF

- 10 西汁煎牛柳
House Special Tender Beef Cubes.....\$12.95
- 11 黑椒牛柳絲
Black Pepper Beef*.....\$11.50
- 12 蒙古牛肉
Mongolian Beef*.....\$11.50
- 13 芥蘭牛肉
Oyster Sauce Beef w/Broccoli\$11.50
- 14 蜜椒牛仔骨
Beef Short Ribs w/Black Pepper\$11.50

* Hot & Spicy

海鮮類 FRESH SEAFOOD

- 15 飲子鮮大蝦
Banquet Style Prawns \$12.95
- 16 合桃蜜球大明蝦
Creamy Prawns w/Honey Walnut.....\$13.95
- 17 豉汁炒大蝦
Black Bean Sauce Prawns.....\$12.95
- 18 椒鹽大蝦
Salt & Pepper Fried Prawns\$12.95
- 19 宮保蝦球 *
Kung Pao Prawns\$12.95
- 20 上海小白菜清炒蝦仁
Shrimp & La Shanghai.....\$12.95
- 21 碧綠海鮮盤
Seafood Platter w/Tender Greens.....\$12.95
- 22 椒鹽大蟹
Salt & Pepper Crab..\$25.00
- 23 潮式凍肉蟹
Chao Style Steamed Crab.\$25.00
- 24 薑蔥椒鹽焗肉蟹
Baked Crab w/ Ginger
& Scallion.....\$25.00
- 25 清蒸游水全魚
Steamed Whole Fish..\$28.00(seasonal)
- 26 清蒸雪魚
Steamed Sea Bass.....\$15.95
- 27 綠環石斑球
Deep Fried Fillet of Rock Cod
(w/ Greens).....\$11.95
- 28 四川石斑塊
Zhichuan Fish Fillet*.....\$11.95
- 29 上湯銀球焗龍蝦
Baked Lobster in Chef's Special Broth \$28.00
- 30 全隻龍蝦撈麵
Chef's Special Whole Lobster
w/ Noodles.....\$28.00

豬肉類 PORK

- 31 西汁肉扒
House Special Pork Chop.....\$11.00
- 32 甜酸肉
Sweet & Sour Pork.....\$9.00
- 33 麻婆豆付 *
Ma-Po Bean Curd w/Pork.....\$9.00
- 34 木須肉
Mu shu Pork (6 Pancakes)\$10.00

雞肉類 CHICKEN

- 35 西汁芝麻雞
Sesame Chicken.....\$11.95
- 36 生煎雞扒
House Special Chicken Fillet.....\$11.95
- 37 金華玉樹雞
Steamed Chicken w/Ham\$14.95
- 38 香茅鮮辣雞
Lemon-Grass Chili Chicken*\$9.50
- 39 甜酸雞
Sweet & Sour Chicken...\$9.50
- 40 檸檬雞
Chicken in Lemon Sauce..\$9.50
- 41 宮保雞
Kung-Po Chicken*\$9.50
- 42 冬菇雪豆炒雞球
Sauteed Chicken w/ Mixed Vegetables..\$9.50

鴨 鵝類 DUCK

- 43 御用脆皮北京鴨
Peking Duck\$25.95
- 44 樟茶鴨腿 (2只)
Smoking Tea Duck\$12.95
- 45 椒鹽脆鴨片
Fried Boneless Duck in
Garlic and Pepper Salt\$13.95
- 46 樟茶鴨 (1只)
Smoking Tea Squab\$13.95

蔬菜類 VEGETABLES

- 47 四季豆干燒絲
Fresh Green Beans w/Tofu*.....\$9.00
- 48 豆腐清炒什菜
Sauteed Season Vegetables w/ Tofu.....\$9.00
- 49 上湯三蔬菜拼盤
Three Kinds of Tender Greens.....\$9.00
- 50 南乳雞浸齊
Chinese Niso Monk's Delight ..\$9.00
- 51 魚香茄子 *
Egg Plant With Hot Garlic Sauce ..\$9.00

粉麵飯 NOODLES, FRIED RICE & CHOW FUN

- 52 廚師特介廚王麵
Chef's House Special Chow Mein\$8.95
(choice of Beef or Chicken)
- 53 素炒麵
Vegetarian Chow mein.....\$8.95
- 54 廚師炒粉
Chef's House Special Chow Fun\$8.95
(choice of Chicken or Prawns)
- 55 干炒牛河
Beef Chow Fun\$8.95
- 56 海鮮蛋白炒飯
Chef's House Special Fried Rice.....\$8.95
(choice of Beef, Chicken, or BBQ Pork)

飲品 BEVERAGES

- Red or White Wine...\$4.50
Tsing Tao Beer.....\$3.95
Budweiser Beer.....\$3.75
Heineken Beer.....\$4.25
Soda or Ice Tea.....\$1.50

芙蓉類 EGG FOY YOUNG

| | | |
|----------|-----------------------|------|
| 84. 火腿芙蓉 | B.B.Q. PORK FOY YOUNG | 4.50 |
| 85. 雞肉芙蓉 | CHICKEN FOY YOUNG | 4.50 |
| 86. 牛肉芙蓉 | BEEF FOY YOUNG | 4.50 |
| 87. 蝦仁芙蓉 | SHRIMP FOY YOUNG | 4.95 |
| 88. 什錦芙蓉 | COMBINATION FOY YOUNG | 4.95 |

雞碎類 CHOP SUEY

| | | |
|----------|-----------------------|------|
| 89. 火腿雞碎 | B.B.Q. PORK CHOP SUEY | 4.50 |
| 90. 雞肉雞碎 | CHICKEN CHOP SUEY | 4.50 |
| 91. 牛肉雞碎 | BEEF CHOP SUEY | 4.50 |
| 92. 蝦仁雞碎 | SHRIMP CHOP SUEY | 4.95 |
| 93. 什錦雞碎 | COMBINATION CHOP SUEY | 4.95 |

麵類 CHOW MEIN & NOODLE

| | | |
|-----------|-------------------------|------|
| 94. 牛肉炒麵 | PORK CHOW MEIN | 4.25 |
| 95. 雞肉炒麵 | CHICKEN CHOW MEIN | 4.25 |
| 96. 牛肉炒麵 | BEEF CHOW MEIN | 4.25 |
| 97. 蝦仁炒麵 | SHRIMP CHOW MEIN | 5.25 |
| 98. 什錦炒麵 | COMBINATION CHOW MEIN | 5.25 |
| 99. 兩面黃 | GOLDEN NEST CHOW MEIN | 5.55 |
| 100. 什錦湯麵 | COMBINATION NOODLE SOUP | 4.95 |

炒飯類 FRIED RICE

| | | |
|-----------|------------------------|------|
| 101. 火腿炒飯 | B.B.Q. PORK FRIED RICE | 4.25 |
| 102. 雞肉炒飯 | CHICKEN FRIED RICE | 4.25 |
| 103. 牛肉炒飯 | BEEF FRIED RICE | 4.25 |
| 104. 蝦仁炒飯 | SHRIMP FRIED RICE | 5.25 |
| 105. 什錦炒飯 | COMBINATION FRIED RICE | 5.25 |
| 106. 白飯 | STEAMED RICE | 0.50 |

甜品 DESSERTS

| | | |
|-----------|---------------------|------|
| 107. 拔絲香蕉 | GLACED BANANA | 4.95 |
| 108. 拔絲蘋果 | GLACED APPLE | 4.95 |
| 109. 炸香蕉 | DEEP FRIED BANANA | 3.95 |
| 110. 炸蘋果 | DEEP FRIED APPLE | 3.95 |
| 111. 冰鎮橘 | CHILLED LYCHEE | 3.00 |
| 112. 冰鎮茶 | GREEN TEA ICE CREAM | 3.00 |

LUNCH MENU

Mon. - Fri.: 11:30 a.m. to 2:30 p.m. (except Holidays)
Served with Soup of the Day & Fried Wonton

RICE PLATES

| | | |
|-----------|--------------------------------------|------|
| 113. 甜酸肉 | SWEET AND SOUR PORK RICE PLATE | 3.95 |
| 114. 魚香肉絲 | SZECHUAN PORK RICE PLATE | 3.95 |
| 115. 杏仁雞 | ALMOND CHICKEN RICE PLATE | 3.95 |
| 116. 宮保雞 | KUNG-PAO CHICKEN RICE PLATE | 3.95 |
| 117. 檸檬雞 | LEMON CHICKEN RICE PLATE | 3.95 |
| 118. 素什錦 | COMBINATION VEGETABLE RICE PLATE | 3.95 |
| 119. 蘑菇片 | MOO GOO GAI PAN RICE PLATE | 4.25 |
| 120. 茶葉牛肉 | BROCCOLI BEEF RICE PLATE | 4.25 |
| 121. 青椒牛肉 | PEPPER BEEF RICE PLATE | 4.25 |
| 122. 咖喱牛肉 | CURRY BEEF RICE PLATE | 4.25 |
| 123. 辣油牛肉 | BEEF WITH OYSTER SAUCE RICE PLATE | 4.25 |
| 124. 甜酸蝦 | SWEET AND SOUR SHRIMP RICE PLATE | 4.50 |
| 125. 宮保蝦 | KUNG-PAO SHRIMP RICE PLATE | 4.50 |
| 126. 茶葉蝦 | BROCCOLI SHRIMP RICE PLATE | 4.50 |
| 127. 蝦龍蝦 | SHRIMP WITH LOBSTER SAUCE RICE PLATE | 4.50 |
| 128. 炒三鮮 | THREE DELIGHT RICE PLATE | 4.95 |

* Hot & Spicy



Dragon Gate Restaurant
107 Leonard Street
Santa Cruz, CA 95060
Tel: (408) 425-3535

龍門飯店 Dragon Gate Restaurant



SZECHUAN & MANDARIN CUISINE

OPEN 7 DAYS A WEEK
11:30 a.m. to 9:30 p.m.

FOOD TO GO

107 LEONARD STREET
SANTA CRUZ, CA 95060
TEL: (408) 425 - 3535

THE DRAGON GATE RESTAURANT is managed by the owner
Chef Ted Liang himself. Chef Ted Liang, with over 30 years of cooking
experience, specializes in Sichuan, Hunan, and Northern provincial
cuisine. The restaurant welcomes banquet of all sizes for happy
occasions.

Colors, taste, fragrance, shape, and texture are managed to such a
meticulous degree that only the finest ingredients will be used.
Hopefully you will enjoy and be delighted with your meal.

THANK YOU !!

承辦各種大小喜慶宴席

CHEF'S SPECIALTIES

| | | |
|---|------------------------|-------|
| 翡翠鴨片 | DUCK IN POND | 10.50 |
| Shred braised duck served in chef's special sauce with Mandarin aprons | | |
| 唯龍戲鳳 | JOY OF PARADISE | 10.50 |
| Pheasant and chicken with assorted fresh vegetables served on hot platter. | | |
| 聞名三鮮 | GOBBLET'S DELIGHT RICE | 11.50 |
| Shrimp, chicken, and beef sautéed with assorted fresh vegetables on saffron rice | | |
| 四季春 | SPRING DELIGHT | 11.50 |
| A combination of shrimp, scallop, chicken, and calamari with fresh vegetables in special sauce | | |
| 水晶大蝦 | CRYSTAL PRAWN | 11.50 |
| Large and tender prawns garnished with shredded green onion and lettuce | | |
| 雙龍吐珠 | ENTER THE DRAGON | 14.00 |
| Lobster tail, mushrooms, crown mushrooms, crown peas, chicken, and other fresh vegetables with chef's special spicy sauce | | |
| 金玉滿堂 | FORTUNE'S REUNION | 14.00 |
| Pheasant, scallops, scallops, and calamari sautéed with fresh vegetables in chef's delicious and spicy special sauce | | |

FAMILY DINNER

| (A) | (B) |
|---|--|
| \$17.00 (For Two Persons) SOUP OF THE DAY EGG ROLLS & FRIED WON TONS ALMOND CHICKEN SWEET & SOUR PORK STEAMED RICE | \$19.00 (For Two Persons) HOT & SOUR SOUP EGG ROLLS & FRIED PRAWNS CHICKEN SIZZLING RICE SOUP SWEET & SOUR CHICKEN BROCCOLI BEEF STEAMED RICE |
| \$25.50 (For Three Persons) SOUP OF THE DAY EGG ROLLS & FRIED WON TONS ALMOND CHICKEN SWEET & SOUR PORK COMBINATION VEGETABLES STEAMED RICE | \$38.50 (For Three Persons) HOT & SOUR SOUP EGG ROLLS & FRIED PRAWNS SWEET & SOUR CHICKEN BROCCOLI BEEF B.B.Q. PORK MIXED VEGETABLES STEAMED RICE |
| \$34.00 (For Four Persons) SOUP OF THE DAY EGG ROLLS & FRIED WON TONS ALMOND CHICKEN SWEET & SOUR PORK COMBINATION VEGETABLES PEPPER BEEF STEAMED RICE | \$39.00 (For Four Persons) HOT & SOUR SOUP EGG ROLLS & FRIED PRAWNS SWEET & SOUR CHICKEN BROCCOLI BEEF B.B.Q. PORK MIXED VEGETABLES HAPPY FAMILY STEAMED RICE |
| \$42.50 (For Five Persons) SOUP OF THE DAY EGG ROLLS & FRIED WON TONS ALMOND CHICKEN SWEET & SOUR PORK COMBINATION VEGETABLES PEPPER BEEF TUNG TING SHRIMP STEAMED RICE | \$47.50 (For Five Persons) HOT & SOUR SOUP EGG ROLLS & FRIED PRAWNS SWEET & SOUR CHICKEN BROCCOLI BEEF B.B.Q. PORK MIXED VEGETABLES HAPPY FAMILY DRAGON GATE DUCK STEAMED RICE |

(For Six or More Persons Inquire at Reception)

頭枱

APPETIZERS

| | | |
|---------|--|------|
| 1. 春卷 | EGG ROLL (4) | 3.60 |
| 2. 炸蝦餃 | FRIED WON TON (10) | 2.75 |
| 3. 蟹肉蝦餃 | KING CRAB RANGDOONS (4) | 3.75 |
| 4. 鍋貼 | POT STICKERS (6) | 3.75 |
| 5. 炸大蝦 | DEEP FRIED PRAWNS (6) | 4.95 |
| 6. 蜜汁叉燒 | BARBECUED PORK | 3.95 |
| 7. 蜜汁排骨 | BARBECUED SPARERIBS (4) | 3.95 |
| 8. 寶貴盤 | PO TO TRAY (For 2 Persons) (\$4.00 for Extra Person) | 8.00 |

* Hot & Spicy

湯類 SOUP

| | | | | |
|-----------|---|------|------|------|
| 9. 酸辣湯 | HOT AND SOUR SOUP | 3.50 | 4.50 | 5.50 |
| | Serving with egg, rice, tomatoes, shrimps, mushrooms, and bean curd | | | |
| 10. 什錦雞湯 | HON WON TON SOUP | 3.50 | 4.50 | 5.50 |
| 11. 片雞粥已湯 | CHICKEN SIZZLING RICE SOUP | 3.95 | 4.95 | 5.95 |
| | Chicken with vegetables and sizzling golden rice crump | | | |
| 12. 蝦仁粥已湯 | SHRIMP SIZZLING RICE SOUP | 4.50 | 5.50 | 6.50 |
| | Shrimp broth with fresh vegetables and sizzling golden rice crump | | | |
| 13. 三色蛋花湯 | EGG FLOWER SOUP | 3.25 | 4.25 | 5.25 |
| 14. 龍門海鮮湯 | DRAGON GATE SEAFOOD SOUP | 4.75 | 5.75 | 6.75 |
| | Dragon Gate Seafood with vegetables | | | |

豬肉類

PORK

| | | |
|----------|---------------------------------------|------|
| 15. 蒜茸肉 | SWEET AND SOUR PORK | 5.95 |
| 16. 水浸肉 | MUSHU PORK (with 4 Pancakes) | 6.25 |
| 17. 四喜肉 | Twice Cooked Pork | 5.95 |
| 18. 宮保肉片 | KUNG PAO PORK | 5.95 |
| 19. 蒜茸肉片 | SZECHUAN PORK | 5.95 |
| 20. 宮保肉片 | SHREDDED PORK WITH PEKING STYLE | 5.95 |
| 21. 香子肉片 | SHREDDED PORK WITH DRIED BEAN CURD | 5.95 |
| 22. 什錦叉燒 | BARBECUED PORK | 5.95 |
| 23. 糖醋肉片 | SWEET AND SOUR PORK PEKING STYLE | 6.25 |
| 24. 糖醋排骨 | SWEET AND SOUR SPARERIBS PEKING STYLE | 6.25 |

牛肉類

BEEF

| | | |
|----------|---------------------------------|----------|
| 25. 水浸牛肉 | MUSHU BEEF (with 4 Pancakes) | 6.50 |
| 26. 家常牛肉 | SHANGHAI BEEF | 6.25 |
| 27. 青椒牛肉 | PEPPER BEEF | 6.25 |
| 28. 糖醋牛肉 | BEEF WITH OYSTER SAUCE | 6.25 |
| 29. 水浸牛肉 | BROCCOLI BEEF | 6.25 |
| 30. 咖喱牛肉 | CURRY BEEF | 6.25 |
| 31. 宮保牛肉 | DEEP WITH SNOW PEAS | 6.50 |
| 32. 家常牛肉 | SZECHUAN BEEF | 6.25 |
| 33. 蔥爆牛肉 | GREEN ONION BEEF | 6.25 |
| 34. 宮保牛肉 | KUNG PAO BEEF | 6.25 |
| 35. 薑蔥牛肉 | ASPARAGUS BEEF (In Season Only) | Seasonal |
| 36. 陳皮牛肉 | ORANGE PEEL BEEF | 6.50 |
| 37. 湖南牛肉 | HUNAN BEEF | 6.50 |

* Hot & Spicy

鷄鴨類

POULTRY

| | | |
|----------|---------------------------------------|------|
| 38. 酸辣雞 | SWEET AND SOUR CHICKEN | 5.95 |
| 39. 檸檬雞 | LEMON CHICKEN | 5.95 |
| 40. 水浸雞 | MUSHU CHICKEN (with 4 Pancakes) | 6.50 |
| 41. 杏仁雞 | ALMOND CHICKEN | 5.95 |
| 42. 雞絲湯 | CASHIOW CHICKEN | 6.25 |
| 43. 宮保雞 | KUNG PAO CHICKEN | 5.95 |
| 44. 咖喱雞 | CURRY CHICKEN | 6.25 |
| 45. 蒜茸雞片 | BROCCOLI CHICKEN | 6.25 |
| 46. 香脆雞片 | MOO GOO GAI PAN | 6.25 |
| 47. 宮保雞 | CHICKEN WITH SNOW PEAS | 6.50 |
| 48. 魚香雞 | SZECHUAN CHICKEN | 6.25 |
| 49. 干燒雞 | MANDARIN FRIED CHICKEN | 5.95 |
| 50. 陳皮雞 | ORANGE PEEL CHICKEN | 6.50 |
| 51. 香酥鴨 | CRISPY DUCK (Half) 7.50 (Whole) 15.00 | |
| 52. 北京鴨 | PEKING DUCK (Half) 9.00 (Whole) 18.00 | |

海鮮類

SEAFOOD

| | | |
|----------|--|----------|
| 53. 酸辣蝦 | SWEET AND SOUR SHRIMP | 7.50 |
| 54. 水浸蝦 | MUSHU SHRIMP (with 4 Pancakes) | 7.50 |
| 55. 蒜茸蝦 | BROCCOLI SHRIMP | 7.50 |
| 56. 香脆蝦 | SHRIMP WITH SNOW PEAS | 7.50 |
| 57. 咖喱蝦 | CURRY SHRIMP | 7.50 |
| 58. 魚香蝦 | SZECHUAN SHRIMP | 7.50 |
| 59. 宮保蝦 | KUNG PAO SHRIMP | 7.50 |
| 60. 雞絲蝦 | CASHIOW SHRIMP | 7.50 |
| 61. 乾燒蝦 | HOT BRAISED SHRIMP | 7.75 |
| 62. 干燒蝦 | MANDARIN SHRIMP | 7.50 |
| 63. 豆燒蝦 | BLACK BEAN SHRIMP | 7.50 |
| 64. 清炒蝦 | SHRIMP WITH GREEN PEAS, CARROT, and Black Bean Sauce | 7.50 |
| 65. 椒鹽蝦 | SHRIMP WITH LOESTER SAUCE | 7.50 |
| 66. 全家福 | HAPPY FAMILY | 8.25 |
| 67. 油爆雙龍 | DOUBLE SQUIDS | 7.50 |
| 68. 蒜茸干貝 | SZECHUAN SCALLOPS | 7.95 |
| 69. 宮保干貝 | KUNG PAO SCALLOPS | 7.95 |
| 70. 蔥爆海參 | GREEN ONION SEA CUCUMBER | 10.00 |
| 71. 干貝片 | MANARIN SLICED FISH | 7.50 |
| 72. 糖醋魚片 | SWEET AND SOUR SLICED FISH | 7.50 |
| 73. 紅燒魚片 | BRAISED SLICED FISH | 7.50 |
| 74. 干燒魚片 | HOT BRAISED WHOLE FISH | Seasonal |
| 75. 糖醋魚片 | SWEET AND SOUR WHOLE FISH | Seasonal |
| 76. 清蒸魚片 | STEAMED WHOLE FISH | Seasonal |

蔬菜類

VEGETABLES

| | | |
|-----------|--|------|
| 77. 香什蔬 | VEGETABLE DELIGHT | 4.95 |
| 78. 蒜茸菜 | SECHUAN EGG PLANT | 4.95 |
| 79. 蒜茸菜 | MUSHU VEGETABLE (with 4 Pancakes) | 4.95 |
| 80. 干燒四季豆 | SAUTEED STRING BEANS | 5.25 |
| 81. 什錦豆腐 | COMBINATION BEAN CURD | 5.25 |
| 82. 蒜茸豆腐 | SNOW PEAS WITH BROCCOLI, BAMBOO SHOOTS & WATER CHESTNUTS | 5.25 |
| 83. 香什蔬 | | 5.25 |

頭棹類
APPETIZERS
前菜

湯羹類
SOUP
スープ

(每位) 附

龍蝦、蟹類
LOBSTER & CRA
イセエビとカニ

ed Fresh Salad (order in Adv)

鮑魚、海參類
ABALONE & SEA CUCUMBER
アブビとナマコ

アツピのかきのソース風
with Oysters Sauce (Whale)

ホタテカイとエヒ

ホタテガイとエビ

魷魚類
SQUIDS
ヤリイカ

ソナー

CLAM

スタイル

| | |
|--|---------|
| 酥炸生蠔 カキフライ Fried Oysters | \$16.00 |
| 龍蝦生蠔 カキ (しょうがとタマゴのソース) Oysters in Ginger and Scallion Sauce | \$16.00 |
| 蒜茸生蠔 カキ (ブロッコリー・ピーン・ソース) Oysters in Black Bean Sauce | \$16.00 |
| 薑蔥炒蜆 ニセウ (しょうがとタマゴのソース) Clam in Ginger and Scallion Sauce | \$15.95 |
| 蒜茸炒蜆 ニセウ (ブロッコリー・ピーン・ソース) Clam in Black Bean Sauce | \$15.95 |

魚類

FISH

魚類

| | |
|---|---------|
| 青島龍利魚 エビとタマゴのカレー Whole Flounder Emerald | \$32.00 |
| 清蒸龍利魚 カレーの切り身 Steamed Flounder | \$24.00 |
| 油泡龍利魚 カレーの切り身 Sautéed Fillet of Flounder | \$16.00 |
| 蒜茸龍利魚 カレーの切り身と新鮮な野菜 Sautéed Fillet of Flounder with Fresh Vegetables | \$14.95 |
| 紅燒石斑魚 ロドコドと黒いキノコ Red Cod Fillet with Ham and Black Mushroom | \$35.00 |
| 油泡石斑魚 タラの切り身 Sautéed Red Cod Fillet | \$16.00 |
| 五柳石斑魚 タラの切り身 Sweet and Sour Red Cod Fillet | \$14.75 |
| 蒜茸石斑魚 タラの切り身 (ブロッコリー・ピーン・ソース) Red Cod Fillet with Black Bean Sauce | \$14.75 |
| 翡翠魚 翡翠 Steamed De La Jewel | \$32.00 |
| 五柳魚 魚 Sweet & Sour Whole Fish | \$26.50 |

鐵板、熱仔菜類

SIZZLING PLATE & HOT POT

鐵板、熱仔菜類

| | |
|---|---------|
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Assorted Seafood | \$22.00 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Shrimps with Vegetables | \$22.00 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Seafoods with Black Bean Sauce | \$22.00 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Beef Steak | \$22.00 |

| | |
|---|---------|
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Chicken with Black Bean Sauce | \$14.95 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Sizzling Beef with Satay Sauce | \$14.95 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Roasted Pork with Oysters in Hot Pot | \$17.00 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Stewed Lamb with Bean Curd in Hot Pot | \$16.50 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Bean Curd Assorted in Hot Pot | \$14.50 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Clay Pot of Bean Curd with Chicken and Sautéed Fish | \$13.50 |
| 蒜茸炒蜆 カキ (しょうがとタマゴのソース) Eggplant Bean Curd in Clay Pot | \$12.75 |

鶏、鴨、雞類

POULTRY

鶏、鴨、雞類

| | |
|---|---------|
| 生薑鴨 鴨の皮と肉 Mixed Squab | \$12.95 |
| 脆皮乳鴨 鴨の皮と肉 Crispy Squab | \$12.50 |
| 北京片皮鴨 鴨の皮と肉 Peking Duck (Five Courses) | \$32.00 |
| 八寶鴨 鴨の皮と肉 Braised Duck w/ Assorted Seafood Meat & Vegetables | \$24.00 |
| 蒜茸鴨 鴨の皮と肉 Braised Duck Braised Style | \$20.00 |
| 蒜茸鴨 鴨の皮と肉 Crispy Chicken | \$14.00 |
| 五柳鴨 鴨の皮と肉 Baked Chicken in Five Spices | \$14.00 |
| 香江貴妃雞 鴨の皮と肉 Empress Chicken | \$14.00 |
| 翡翠雞 鴨の皮と肉 Steamed Chicken with Ham and Fresh Vegetables | \$18.00 |
| 蜜汁子雞 鴨の皮と肉 Honey Ginger Chicken | \$18.00 |
| 蒜茸雞 鴨の皮と肉 Steamed Chicken Wrapped in Lotus Leaf | \$14.50 |
| 蒜茸雞 鴨の皮と肉 Lemon Chicken | \$13.95 |
| 蒜茸雞 鴨の皮と肉 Chicken with Black Bean Sauce | \$13.95 |
| 蒜茸雞 鴨の皮と肉 Cathay Nui Chicken | \$13.95 |
| 蒜茸雞 鴨の皮と肉 Sweet and Sour Chicken | \$13.95 |
| 蒜茸雞 鴨の皮と肉 Kung Pao Chicken | \$13.95 |

肉類

BEEF & PORK

牛肉及び豚肉

| | |
|---|---------|
| 牛腩牛腩 ビーフステーキ Steak Customized Style Fillet | \$22.00 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Orange Peel Stewed Beef | \$14.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Ginger and Pineapple | \$13.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Ginger and Scallion | \$14.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Satay Sauce | \$14.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Oyster Sauce | \$14.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Black Bean Sauce | \$13.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Fresh Vegetables | \$13.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Beef with Chinese Broccoli | \$13.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Steamed Minced Pork with Dry Seelips | \$14.50 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Steamed Minced Pork with Preserved Fish | \$13.50 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Sweet and Sour Pork | \$12.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Braised Pork Ribs with Special B.B.Q. Sauce | \$13.95 |
| 牛腩牛肉 牛肉 (しょうがとタマゴのソース) Baked Pork Ribs with Five Spices | \$13.95 |

蔬菜類

VEGETABLE & BEAN CURD

野菜と豆腐

| | |
|---|---------|
| 豆苗炒肉 豆苗と肉 Bean Stalk Topped with Crab Meat | \$18.00 |
| 豆苗炒肉 豆苗と肉 Vegetarian Topped with Crab Meat | \$18.00 |
| 豆苗炒肉 豆苗と肉 Stewed Mushrooms Topped with Crab Meat | \$18.00 |
| 豆苗炒肉 豆苗と肉 Stewed Bean Stalk | \$16.00 |
| 豆苗炒肉 豆苗と肉 Braised Style Vegetable Stew | \$14.00 |
| 豆苗炒肉 豆苗と肉 Braised Cereals in House Special Sauce | \$13.75 |
| 豆苗炒肉 豆苗と肉 Egg Plant with Yee Haig Sauce | \$13.95 |
| 豆苗炒肉 豆苗と肉 Mushroom Cereals in House Special Sauce | \$12.00 |
| 豆苗炒肉 豆苗と肉 Kung Pao with Shredded Pepper in Bean Curd Sauce | \$14.50 |

| | |
|---|---------|
| 家鄉小菜 Stir Fry Vegetables Housestyle | \$13.95 |
| 清炒時蔬 新鮮な野菜 Sautéed Mixed Vegetables | \$13.95 |
| 清炒時蔬 新鮮な野菜 Stir Fry Mushrooms with Snow Peas | \$12.50 |
| 清炒時蔬 新鮮な野菜 Sautéed Choi Sum | \$11.00 |
| 清炒時蔬 新鮮な野菜 Chinese Broccoli with Oysters Sauce | \$11.00 |
| 清炒時蔬 新鮮な野菜 Fried Crispy Bean Curd with Crab Meat Sauce | \$15.50 |
| 清炒時蔬 新鮮な野菜 Braised Bean Curd with Vegetables | \$12.50 |
| 清炒時蔬 新鮮な野菜 Bean Curd with Brown Sauce | \$13.95 |
| 清炒時蔬 新鮮な野菜 Stewed Sautéed Bean Curd | \$12.50 |
| 清炒時蔬 新鮮な野菜 Mapo Bean Curd | \$12.50 |
| 清炒時蔬 新鮮な野菜 Fried Bean Curd with House Special Sauce | \$12.50 |

飯、麵類

RICE & NOODLE

飯、麵類

| | |
|---|---------|
| 蒜茸炒飯 新鮮な野菜と肉 Fried Rice w/ Shrimp & Chicken w/ Dual Sauce | \$22.00 |
| 蒜茸炒飯 新鮮な野菜と肉 Dried Dry Seelips, Braised and Egg White Fried Rice | \$16.00 |
| 蒜茸炒飯 新鮮な野菜と肉 Fried Rice Topped with Duck & Vegetables | \$16.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Fried Rice with Ham and Pineapple | \$13.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Stir Fry Fried Rice | \$15.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Dried Chicken and Preserved Fish Fried Rice | \$13.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Dried Chinese Sausage and Broccoli Fried Rice | \$11.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Beef Fried Rice | \$11.00 |
| 蒜茸炒飯 新鮮な野菜と肉 House Special Fried Rice | \$11.00 |
| 蒜茸炒飯 新鮮な野菜と肉 Vegetables Fried Rice | \$9.00 |
| 蒜茸炒飯 新鮮な野菜と肉 Soft Noodles with Crab Meat | \$14.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Pan Fried Egg Noodles with Assorted Seafood | \$13.00 |
| 蒜茸炒飯 新鮮な野菜と肉 Soft Noodles with Mushrooms & Yellow Loek | \$13.50 |
| 蒜茸炒飯 新鮮な野菜と肉 Soup Noodles with Yellow Loek | \$9.75 |
| 蒜茸炒飯 新鮮な野菜と肉 Steamed Rice | \$1.75 |

Menu valid Nov. 6-07

中國藥膳館
EMPEROR HERBAL RESTAURANT
 626 Broadway, San Francisco, CA 94133
 Tel: (415)433-3765

齋菜 **VEGETARIAN**

[illegible]

| 小食 | | SIDE ORDER | |
|-----|-------|----------------------------|-------|
| NO. | | | PRICE |
| 201 | 糙米飯 | Rice Unpolished | .75 |
| 202 | 紅米飯 | Red Rice | .75 |
| 203 | 糯米飯 | Sweet Rice | .75 |
| 204 | 白米飯 | Polished Rice | .75 |
| 205 | 清補涼 | Ching Po Lem Soup | 1.50 |
| 206 | 雙喜湯 | Double Happiness Soup | 1.50 |
| 207 | 冰豆花 | Tau Foo Flower | 1.50 |
| 208 | 豆腐花 | Sweet Tau Foo Flower | 1.50 |
| 209 | 海草紫菜 | See Weed Soup | 1.50 |
| 210 | 慈米麥芽粥 | Cok & Barley Porridge | 2.00 |
| 211 | 淮山粥 | Disocoreae Porridge | 2.00 |
| 212 | 芹菜蓮藕粥 | Lotus Leaf Porridge | 2.00 |
| 213 | 熟地黃精粥 | Rehmannia Porridge | 2.75 |
| 214 | 北芪黨參粥 | Codonopsis Porridge | 2.75 |
| 215 | 人參羊肚粥 | Ginseng Cordycaps Porridge | 3.75 |
| 216 | 白果腐竹粥 | Ging Ho Leung Porridge | 2.75 |
| 217 | 清補涼粥 | Ching Po Leung Porridge | 1.75 |
| 218 | 杞元雞粥 | Lycil Chicken Porridge | 3.75 |
| 219 | 杞花牛肉 | Lycil & Beef | 3.75 |
| 220 | 人參肉餅 | Ginseng Pork | 3.75 |
| 221 | 田七龍脷 | Tlencil Squab | 5.75 |
| 222 | 良母雞精 | Fritillary Quail | 5.75 |
| 223 | 淮杞海參 | Borlough sea Cucumber | 3.75 |
| 224 | 龜杞豬 | Tufuling Turtle | 4.75 |
| 225 | 山查糕 | Hawthorn Berry | 1.50 |
| 226 | 雲耳羹 | White Fungus | 1.50 |
| 227 | 熟地蛋 | Rehmannias Egg | .50 |
| 228 | 川芎蛋 | Ligustici Egg | .50 |
| 229 | 育烏蛋 | Fe-Ti Egg | .50 |
| 230 | 皇牌糯米飯 | Sweet Rice & Meat | 1.50 |

| VEGETARIAN | | | |
|------------|-------|----------------------------|-------|
| NO. | | | PRICE |
| 301 | 佛光普照 | Bright Buddha | 4.75 |
| 302 | 清蒸鳳舞 | Mushroom & Moss | 4.75 |
| 303 | 羅漢齋齋 | Lo Han Jish | 4.75 |
| 304 | 紅燒豆腐 | Tender Bean Curds | 3.50 |
| 305 | 三絲豆腐 | Mushroom & Flower | 3.50 |
| 306 | 紅綠拌玉 | Red Ruby & Jade | 2.75 |
| 307 | 綠絲拌筍 | Mushroom & Bamboo Shoot | 3.50 |
| 308 | 宏綠伴玉 | Jade In Snow | 2.75 |
| 309 | 清蒸芥蘭 | Chinese Broccoli | 2.75 |
| 310 | 花菇炒果 | Flower & Fruit | 2.75 |
| 311 | 青椒蒸蛋 | Jedid Cup | 4.75 |
| 312 | 拌什菜 | Salsa | 1.50 |
| BEVERAGE | | | |
| NO. | | | PRICE |
| 401 | 人參汁 | Ginseng Drink | 1.00 |
| 402 | 人參茶 | Ginseng Tee | 1.00 |
| 403 | 鮮乳精 | Royal Jelly | 1.00 |
| 404 | 生魚烏菜湯 | Fish & Cauliflower | 1.00 |
| 405 | 香茅茶 | Bitter Herb Tea | 1.00 |
| 406 | 汽水 | Soda | .50 |
| 407 | 啤酒 | Beer | 1.75 |
| 408 | 龍子啤 | Herbal Drink Dragon Brew | 1.75 |
| 409 | 十全大補酒 | Ten Tonic Wine | 1.75 |
| 410 | 三鞭酒 | Scapula Wine | 1.75 |
| 411 | 虎骨酒 | Tiger Bone Wine | 1.75 |
| 412 | 鹿尾把酒 | Deer Tail Wine | 1.75 |
| 413 | 參茸補酒 | Ginseng & Deer Antler Wine | 1.50 |
| 414 | 豆漿 | Soy Bean Juice | 1.00 |
| 415 | 豆奶 | Soy Bean Drink | 1.00 |
| 416 | 咖啡 | Coffee | .60 |
| 417 | 茗茶 | Tea | .50 |



前菜 中華風焼物

| | |
|--|-------|
| 1. Crispy Fried Egg Rolls (4) | 4.50 |
| 2. Pan-fried Dumplings with Shrimp Puff (4) | 5.00 |
| 3. Crispy Fried Fish in Sweet & Sour Sauce | 6.50 |
| 4. Preserved Egg and Vegetables | 4.80 |
| 5. Chilled Jelly Fish and Shredded Chicken | 5.50 |
| 6. Roast Suckling Pig (各1頭分) | 14.00 |
| 7. Supreme Lobster Salad (各1頭分) | 12.00 |
| 8. Roast Duck with Honey Glazed Walnuts | 14.00 |
| 9. Braised Prawns with Honey Glazed Walnuts | 14.00 |
| 10. Roasted Duck | 14.00 |
| 11. Spicy Sauce Chicken | 6.50 |
| 12. Preserved Egg and Vegetables | 4.80 |
| 13. Chilled Jelly Fish and Shredded Chicken | 5.50 |
| 14. Roast Suckling Pig (各1頭分) | 14.00 |
| 15. Supreme Lobster Salad (各1頭分) | 12.00 |
| 16. Roast Duck with Honey Glazed Walnuts | 14.00 |
| 17. Braised Prawns with Honey Glazed Walnuts | 14.00 |

湯類 SOUPS

| | |
|---|-------|
| 1. Empress Seafood Soup | 8.50 |
| 2. Beef Soup with Egg Noodles | 7.50 |
| 3. Dried Scallops and Assorted Meats in Egg Flower Soup | 9.50 |
| 4. Shredded Duck Meat Soup | 8.00 |
| 5. Sweet Corn Soup with Mixed Chicken | 7.00 |
| 6. Peking Style Hot and Sour Soup | 7.00 |
| 7. Double Boiled Fish Maw and Black Mushroom Soup | 10.00 |
| 8. Dried Wonton Meat Soup with Assorted Meats | 8.50 |
| 9. Seaweed and Bean Curd Soup | 7.50 |
| 10. Chicken Noodle Soup with Beef and Mushrooms | 7.50 |
| 11. Double Boiled Black Mushroom Soup | 12.00 |
| 12. Spicy Beef Soup with Assorted Meat | 8.50 |

* Spicy

ハウス・スペシャル

| | |
|---|-------|
| 1. Fried Prawns in Lemon Sauce | 14.50 |
| 2. Braised Scallops in Sauce de Szechuan | 14.50 |
| 3. Tender Beef Rolls with Golden Mushroom | 12.00 |
| 4. Braised Assorted Seafood in Garlic Sauce | 14.00 |
| 5. Braised Prawns with Honey Glazed Walnuts | 14.50 |
| 6. Shrimp and Chicken in Black Bean Sauce | 11.50 |
| 7. Steamed Assorted Seafood in Phoenix Nest | 14.50 |

魚類 SHARK'S FIN

| | |
|--|-------|
| 1. Empress Shark's Fin Supreme (各1頭分) | 38.00 |
| 2. Braised White Shark Fin (各1頭分) | 38.00 |
| 3. Braised Superior Shark's Fin (各1頭分) | 38.00 |
| 4. Double Boiled Superior Shark's Fin (各1頭分) | 38.00 |
| 5. Double Boiled Shark's Fin Supreme (各1頭分) | 38.00 |
| 6. Peking Style Superior Shark's Fin Soup (各1頭分) | 38.00 |
| 7. Braised Shark's Fin Soup with Crab Meat (各1頭分) | 38.00 |
| 8. Braised Shark's Fin Soup with Shredded Chicken (各1頭分) | 38.00 |
| 9. Shark's Fin with Dried Scallops and Scrambled Eggs | 24.00 |
| 10. Peking Style Hot and Sour Shark's Fin Soup (各1頭分) | 38.00 |

鰻魚海鮮類 ABALONE, SEA CUCUMBER & GOOSE WEB

| | |
|---|-------|
| 1. Braised Whole Superior Abalone in Oyster Sauce | 38.00 |
| 2. Braised Whole Abalone | 38.00 |
| 3. Sliced Abalone with Garden Vegetables | 22.00 |
| 4. Sliced Abalone with Sea Cucumber | 22.00 |
| 5. Sliced Abalone with Sea Cucumber and Shrimp | 32.00 |
| 6. Clay Pot of Goose Webs with Fish Maw | 26.00 |
| 7. Steamed Goose Webs with Sea Cucumber | 26.00 |
| 8. Sea Cucumber with Shrimp Eggs | 16.00 |
| 9. Braised Sea Cucumber | 16.00 |

シーフード

| | |
|---|-------|
| 1. Mixed Lobster Supreme | 48.00 |
| 2. Braised Imperial Lobster | 48.00 |
| 3. Crispy Scallops | 14.50 |
| 4. Roasted Good Duck and served with An Herb Dipping Sauce | 48.00 |
| 5. Swimming Prawns Supreme | 48.00 |
| 6. Swimming Prawns Poached and served with Superior Soy Sauce | 48.00 |
| 7. Pan-fried Swimming Prawns with Superior Soy Sauce | 48.00 |
| 8. Rock Cod Steamed with Ginger and Scallions | 18.00 |
| 9. Channel Rock Cod Steamed with Ginger and Scallions | 18.00 |
| 10. Shredded Fish Steamed with Ginger and Scallions | 18.00 |
| 11. Shredded Fish Steamed with Ginger and Scallions | 18.00 |
| 12. Trappe Steamed with Ginger and Scallions | 18.00 |
| 13. Dungeness Crab with Superior Soy Sauce | 48.00 |
| 14. Spicy Shrimp Style Steamed Dungeness Crab | 48.00 |

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|---|-------|
| 15. Steamed Flounder with Crispy Buns | 32.00 |
| 16. Whole Eastern Flounder Pan-fried with a Mild Garlic Sauce | 28.00 |
| 17. Deep Fried Stuffed Crab Claws | 18.00 |
| 18. Steamed Clams with Ginger and Green Onions | 8.00 |
| 19. Steamed Clams in Black Bean Sauce | 8.00 |
| 20. Baked Prawns in the Shell with Pepper Salt | 13.50 |
| 21. Steamed Prawns | 14.50 |
| 22. Steamed Prawns with Dried Fish | 14.50 |
| 23. Pan-fried Prawns with Chili and Pungent Sauce | 14.50 |
| 24. Steamed Prawns with Garden Vegetables | 14.50 |
| 25. Pan-fried Prawns with Szechuan Chili Sauce | 14.50 |
| 26. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 27. Pan-fried Prawns with Chili and Pungent Sauce | 14.50 |
| 28. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 29. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 30. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 31. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 32. Steamed Prawns with Szechuan Chili Sauce | 14.50 |

デザート

| | |
|---|-------|
| 1. Mixed Lobster Supreme | 48.00 |
| 2. Braised Imperial Lobster | 48.00 |
| 3. Crispy Scallops | 14.50 |
| 4. Roasted Good Duck and served with An Herb Dipping Sauce | 48.00 |
| 5. Swimming Prawns Supreme | 48.00 |
| 6. Swimming Prawns Poached and served with Superior Soy Sauce | 48.00 |
| 7. Pan-fried Swimming Prawns with Superior Soy Sauce | 48.00 |
| 8. Rock Cod Steamed with Ginger and Scallions | 18.00 |
| 9. Channel Rock Cod Steamed with Ginger and Scallions | 18.00 |
| 10. Shredded Fish Steamed with Ginger and Scallions | 18.00 |
| 11. Shredded Fish Steamed with Ginger and Scallions | 18.00 |
| 12. Trappe Steamed with Ginger and Scallions | 18.00 |
| 13. Dungeness Crab with Superior Soy Sauce | 48.00 |
| 14. Spicy Shrimp Style Steamed Dungeness Crab | 48.00 |

| | |
|---|-------|
| 15. Steamed Flounder with Crispy Buns | 32.00 |
| 16. Whole Eastern Flounder Pan-fried with a Mild Garlic Sauce | 28.00 |
| 17. Deep Fried Stuffed Crab Claws | 18.00 |
| 18. Steamed Clams with Ginger and Green Onions | 8.00 |
| 19. Steamed Clams in Black Bean Sauce | 8.00 |
| 20. Baked Prawns in the Shell with Pepper Salt | 13.50 |
| 21. Steamed Prawns | 14.50 |
| 22. Steamed Prawns with Dried Fish | 14.50 |
| 23. Pan-fried Prawns with Chili and Pungent Sauce | 14.50 |
| 24. Steamed Prawns with Garden Vegetables | 14.50 |
| 25. Pan-fried Prawns with Szechuan Chili Sauce | 14.50 |
| 26. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 27. Pan-fried Prawns with Chili and Pungent Sauce | 14.50 |
| 28. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 29. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 30. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 31. Steamed Prawns with Szechuan Chili Sauce | 14.50 |
| 32. Steamed Prawns with Szechuan Chili Sauce | 14.50 |

鴨類 DUCK

| | |
|-----------------------------------|-------|
| 1. Braised Duck with Crispy Buns | 32.00 |
| 2. Braised Duck with Crispy Buns | 32.00 |
| 3. Braised Duck with Crispy Buns | 32.00 |
| 4. Braised Duck with Crispy Buns | 32.00 |
| 5. Braised Duck with Crispy Buns | 32.00 |
| 6. Braised Duck with Crispy Buns | 32.00 |
| 7. Braised Duck with Crispy Buns | 32.00 |
| 8. Braised Duck with Crispy Buns | 32.00 |
| 9. Braised Duck with Crispy Buns | 32.00 |
| 10. Braised Duck with Crispy Buns | 32.00 |
| 11. Braised Duck with Crispy Buns | 32.00 |
| 12. Braised Duck with Crispy Buns | 32.00 |
| 13. Braised Duck with Crispy Buns | 32.00 |
| 14. Braised Duck with Crispy Buns | 32.00 |
| 15. Braised Duck with Crispy Buns | 32.00 |
| 16. Braised Duck with Crispy Buns | 32.00 |
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| 32. Braised Duck with Crispy Buns | 32.00 |

鶏類 SQUAB

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| 1. Braised Duck with Crispy Buns | 32.00 |
| 2. Braised Duck with Crispy Buns | 32.00 |
| 3. Braised Duck with Crispy Buns | 32.00 |
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| 5. Braised Duck with Crispy Buns | 32.00 |
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| 31. Braised Duck with Crispy Buns | 32.00 |
| 32. Braised Duck with Crispy Buns | 32.00 |



海皇翠亨郊大酒樓
EMPRESS HARBOR SEAFOOD RESTAURANT

DIM SUM TAKE OUT

| 名稱 | (A) 每款 \$2.10 / 9 | 數量 Qty | 價值 Amount |
|-------|--|-----------|--------------|
| 廣東干燒胃 | Pork Dumpling Shiu Mai | | |
| 香滑魚翅餃 | Shark's Fin Dumplings (B) | | |
| 鮮蝦蒸粉卷 | Shrimp Fun Gor (D) | | |
| 潮州茶粉卷 | Chiu Chow Fun Gor | | |
| 生竹牛肉球 | Beef Meat Balls | | |
| 豉汁蒸鳳爪 | Chicken Feet w/ Black Bean Sauce | | |
| 豉汁蒸肉排 | Garlic Spare Ribs | | |
| 薑蔥牛腩煲 | Ginger Beef Tripe | | |
| 雞絲炸春卷 | Egg Rolls | | |
| 素炸咸水角 | Fried Dumplings | | |
| 脆皮炸春卷 | Fried Tump Cakes | | |
| 絲苗炸春卷 | Deep Fried Taro Dumplings | | |
| 絲苗叉燒餅 | Steamed B.B.Q. Pork Buns | | |
| 蓮蓉炒粉卷 | Vegetable Fun Gor | | |
| 香滑芝麻卷 | Sesame Rolls | | |
| 北菇雞粒仔 | Steamed Chicken Buns | | |
| 叉燒燒麥餅 | Baked B.B.Q. Pork Buns | | |
| 帶子蓮蓉餅 | Steamed Lotus Seed Buns | | |
| 酥皮焗蛋挞 | Egg Custard Tarts | | |
| 杏仁凍豆腐 | Chilled Almond Gelatin | | |
| 香脆炸春卷 | Sesame Rice Dumplings | | |
| 揚州炒飯 | Steamed Egg Yok Bon | | |
| 燒叉燒餅 | Baked B.B.Q. Pork Pasty (D) | | |
| | (B) 每款 \$2.90 / 2, 6 | | |
| 特製鮮蝦餃 | Special Shrimp Har Gow | | |
| 鮮蝦滑子餃 | Scallop & Shrimp Dumplings | | |
| 百花釀春卷 | Stuffed Bell Peppers | | |
| 絲苗炸春卷 | Pan Fried Pork Sticks | | |
| 上海雲吞 | Shanghai Rice Cakes | | |
| 上海雲吞 | Shanghai Noodles | | |
| 蒜茸炒時蔬 | Pan Fried Shrimp Dumplings with Green Chives | | |
| 絲苗鮮竹卷 | Steamed Bean Curd Rolls | | |
| 鮮竹滑雞丸 | Chopped Chicken in Bean Curd | | |
| 合時炒麵 | Pan Fried Noodle Dumpling | | |
| | (C) 每款 \$3.90 / 3, 7 | | |
| 絲苗蒸粉 | Shrimp Rice Noodles | | |
| 牛肉蒸粉 | Beef Rice Noodles | | |
| 叉燒蒸粉 | B.B.Q. Pork Rice Noodles | | |
| 蒜茸蒸粉 | Steamed Shrimp Rice Noodles | | |
| 豉汁滑肉片 | Preserved Duck Egg & Pork Pomelo | | |
| 叉燒合時卷 | Fried Shrimp Roll with Sesame | | |
| 香滑蒸皮卷 | Fried Bean Curd Rolls | | |
| | (D) 每款 \$4.20 | | |
| 上湯焗生翅 | Bird's Nest Dumpling in Soup | | |
| 珍珠糯米飯 | Sticky Rice in Lotus Leaf | | |
| 絲苗牛什 | Mixed Ox Stew | | |
| | (E) 每款 \$5.50 | | |
| 白灼牛柳 | Boiled Beef Tripe | | |
| 白灼蜆 | Boiled Squid | | |
| 涼拌時蔬 | Boiled Vegetable | | |

Sub Total _____
Tax _____
TOTAL _____

LUNCH MENU

11:30 - 3:00
Monday - Sunday, except holiday
Serving Soup, Steamed Rice, Appetizer
No Soup for Take Out

| | |
|-------------------------------------|------|
| Assorted Vegetable Fish | 5.95 |
| • Garlic Prawns | 5.95 |
| • Princess Prawn | 5.95 |
| Prawn with Lobster Sauce | 5.95 |
| • Spicy String Bean Prawn & Scallop | 6.35 |
| Lemon Sauce Prawn & Scallop | 6.35 |
| • Spicy Basil Prawn & Chicken | 5.95 |
| • Mongolian Beef | 4.95 |
| • Broccoli Beef | 4.95 |
| • Szechuan Beef | 4.95 |
| Black Bean Eggplant Lamb | 4.95 |
| • Sweet & Sour Pork | 4.75 |
| • Garlic Pork | 4.75 |
| Almond Chicken | 4.75 |
| Garlic Chicken | 4.75 |
| • Kung Pao Chicken | 4.75 |
| • Spicy String Bean Chicken | 4.75 |
| • General Chow Chicken | 4.95 |
| • Szechuan Bean Cud | 4.50 |
| Vegetarian's Delight | 4.50 |
| • Garlic Broccoli | 4.50 |
| • Garlic Eggplant | 4.50 |
| Chow Mein (Vegetable, Chicken) | 4.50 |
| Chow Fun (Chicken, Beef) | 4.50 |

APPETIZERS & SALAD

| | |
|------------------------------------|------|
| Vegetarian Egg Roll (6) | 4.25 |
| Pot Sticker (6) | 4.75 |
| Steamed Vegetarian pot sticker (6) | 4.75 |
| Deep Fried Prawn (6) | 5.25 |
| Trout Chicken Wing (6) | 4.22 |
| Chinese Chicken Salad | 5.95 |

SOUP & NOODLE SOUP

| | |
|-------------------------------|------|
| Hot & Sour Soup or Vegetarian | 4.95 |
| Wok Wonton Soup | 4.95 |
| Stuffed Noodle Soup | 6.75 |
| Feng Nian Noodle Soup | 5.95 |
| Vegetarian Noodle Soup | 5.75 |

• Dishes 1/2 lb & Spicy Dishes
We Cook w/ No Corned Oil



豐年飯店 FENG NIAN

Szechuan, Mandarin, Hunan Cuisine

Closed Tuesday

WE DELIVER

\$15.00 MINIMUM PURCHASE
Mill Valley, Sausalito, Strawberry

Limited Area

\$2.00 Delivery Charge
No Personal Check Accepted

2650 Bridgeway, Sausalito, CA94965
Tel : (415) 331-5300 Fax : (415) 331-8102

SEAFOOD

| | | |
|--------|---|-------|
| • 湖南鱿鱼 | Hunan Spicy Squid Tender squid sautéed with seasonal vegetable in hunan spicy sauce. | 6.50 |
| • 什锦鱼片 | Assorted Vegetables Fish Fresh fish slices sautéed with garden vegetables in oyster sauce. | 6.95 |
| • 宫保虾 | Princess Prawns Deep fried tender prawn breaded in garlic hot sauce. | 9.25 |
| • 椒盐虾 | Prawn with Lobster Sauce Tender prawns with broccoli, mushrooms in garlic teriyaki egg sauce. | 6.95 |
| • 咕嚕蝦 | Sweet & Sour Prawn Deep fried every prawn lightly coated with sweet & sour sauce. | 6.95 |
| • 鱼香蝦 | Garlic Sauce Prawn A hot spicy prawn with chopped water chestnut in ginger garlic sauce. | 6.95 |
| • 雪豆蝦 | Prawn with Snow Peas Delicious prawns sautéed with black mushroom and snow peas. | 9.25 |
| • 干燒蝦 | Szechuan Prawn Tender prawns sautéed with yam and diamond in Chef's special spicy Szechuan sauce. | 6.95 |
| • 四季豆蝦 | Spicy String Bean Prawn Fresh prawns with string bean and green bean in spicy sauce. | 6.95 |
| • 鱼香肉片 | Garlic Sauce Scallop Tender scallops with chopped water chestnut in spicy ginger garlic sauce. | 9.50 |
| • 全家福 | Happy Family Delight Assorted fresh seafood with vegetables in light oyster sauce. | 9.50 |
| • 干燒魚 | Hot Braised Whole Fish Whole fish baked and deep fried and breaded in hot brown sauce. | 14.95 |
| • 清蒸魚 | Steamed Whole Fish Whole fish steamed in ginger and green onion sauce. | 14.95 |

LAMB

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|--------|--|------|
| • 四季豆羊 | Spicy String Bean Lamb Sliced lamb served fried with fresh bean in spicy sauce. | 7.95 |
| • 茄子羊 | Garlic Eggplant Lamb Fresh eggplant lightly fried sautéed with lamb in garlic spicy sauce. | 7.95 |
| • 湖南羊 | Hunan Spicy Lamb Sliced lamb sautéed with vegetable in hot sauce. | 7.95 |
| • 蒙古羊 | Mongolian Lamb Sliced lamb sautéed with tender green onion dried chili pepper. | 7.95 |
| • 九層塔羊 | Spicy Basil Lamb Sliced lamb sautéed fresh basil in garlic spicy sauce. | 7.95 |

• Doro's Hot & Spicy Dishes
We Cook with Canada Oil
Minimum Charge Per Person for Dinner: \$6.00

TOFU & VEGETABLE

| | | |
|---------|--|------|
| • 酥炸豆腐 | Sizzling Tofu Cubed on the table fresh tofu sautéed with vegetable in oyster sauce. | 6.95 |
| • 麻婆豆腐 | Szechuan Tofu Tender tofu sautéed with mushroom and peas in Szechuan chili sauce. | 6.95 |
| • 家常豆腐 | Family Style Tofu Tofu fried in golden brown sautéed with black mushroom greens in light oyster sauce. | 6.55 |
| • 四季豆豆腐 | Spicy String Bean Tofu Fried tofu cubes sautéed with tender bean in spicy sauce. | 6.55 |
| • 香爆豆腐 | Steamed Vegetables Tofu Low sodium! Assorted fresh vegetables and tofu steamed. (this dish is for the people on diet). | 6.55 |
| • 素木須 | Mao Shu Mushroom Shredded cabbage, mushroom, bean sprouts, stirred with scrambled egg, and served with home made pancake. (additional pancake \$1.50 each) | 6.95 |
| • 素什錦 | Vegetarian Delight Sautéed broccoli, bamboo shoot, baby corn, black mushroom and Chinese green in oyster sauce. | 6.55 |
| • 魚香茄子 | Garlic Sauce Eggplant Fresh eggplant lightly fried sautéed in rich garlic spicy sauce. | 6.55 |
| • 魚香肉片 | Garlic Sauce Broccoli Garden fresh broccoli sautéed with mushroom in rich garlic spicy sauce. | 6.55 |
| • 四季豆冬菇 | Spicy String Bean Mushroom Sautéed black mushroom sautéed with tender green bean in spicy garlic. | 6.55 |
| • 芥炒菠菜 | Sautéed Spinach Garden fresh spinach, sautéed sautéed with chopped garlic. | 6.25 |
| • 雪豆魚翅 | Snow Peas with Water Chestnut Fresh snow peas sautéed with water chestnut in house garlic spicy sauce. | 6.55 |

NOODLE & RICE

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|--------|--|------|
| • 海鮮河粉 | Assorted Seafood Chow Fun Fresh tender prawns, scallops, squid, fish and vegetable sautéed with rice noodle. | 6.75 |
| • 夏平河粉 | Feng Nian Chow Fun Combination prawn, beef, pork, chicken, and vegetable with rice noodle. | 5.95 |
| • 椒炒粉 | Prawn Chow Fun (Beef, Chicken, or Mushroom) Chicken either one sautéed with vegetable and rice noodle. | 5.75 |
| • 夏平炒麵 | Feng Nian Chow Mein Combination prawn, beef, pork, chicken, and vegetable with noodle. | 5.95 |
| • 蝦仁炒麵 | Prawn Chow Mein (Beef, Chicken, Pork or Mushroom) Chicken either one sautéed with vegetable and noodle. | 5.75 |
| • 夏平炒飯 | Feng Nian Fried Rice Hot fried rice with egg, prawns, beef, chicken, and pork. | 5.95 |
| • 蝦仁炒飯 | Prawn Fried Rice (Beef, Chicken, Pork or Mushroom) Hot fried rice with egg and tender prawn or chicken either one. | 5.95 |
| | Brown Rice | 1.00 |

• Doro's Hot & Spicy Dishes
We Cook with Canada Oil
Minimum Charge Per Person for Dinner: \$6.00

BEEF & PORK

| | | |
|--------|--|------|
| • 蒙古牛肉 | Mongolian Beef Sliced beef sautéed with green onion and dried chili pepper. | 7.25 |
| • 辣油牛肉 | Broccoli Beef Tender beef sautéed with fresh broccoli in oyster sauce. | 7.25 |
| • 四川牛肉 | Szechuan Beef Sliced beef deep fried with special Szechuan garlic spicy sauce. | 7.25 |
| • 湖南牛肉 | Hunan Beef Sliced beef sautéed with shredded carrot, celery, steamed in Hunan chili sauce. | 7.25 |
| • 薑豉牛肉 | Ginger beef Sliced beef sautéed with shredded ginger bamboo shoot in brown sauce. | 7.25 |
| • 雲豆牛肉 | Snow Peas Beef Tender sliced beef sautéed with snow peas black mushroom in light oyster sauce. | 7.25 |
| • 木須肉 | Alao Shu Pork Shredded pork, bamboo shoots, bean sprouts, and scrambled egg served fried served with pancake. (additional pancake \$1.50 each) | 7.25 |
| • 茄子肉片 | Garlic Eggplant Pork Sliced pork sautéed with eggplant in chopped garlic spicy sauce. | 6.95 |
| • 五福臨門 | Five Happiness Pork Sliced pork, mushrooms, bamboo shoots, water chestnut and green in hot sauce. | 6.95 |
| • 咕嚕肉 | Sweet & Sour Pork Pork topped in better fried in golden brown and lightly coated with sweet and sour sauce. | 6.95 |

CHICKEN

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| • 檸檬雞片 | Lemon Chicken Chicken breast fried in golden brown braised in fresh lemon sauce. | 7.25 |
| • 木須雞 | Alao Shu Chicken Shredded chicken, bamboo shoots, bean sprouts, and scrambled egg served fried served with pancake. (additional pancake \$1.50 each) | 7.25 |
| • 四季豆雞片 | Spicy String Bean Chicken Sliced chicken breast sautéed with tender blue like bean in garlic spicy sauce. | 7.25 |
| • 蒙古雞片 | Mongolian Chicken Sliced chicken sautéed with green onion dried chili pepper. | 7.25 |
| • 杏仁雞丁 | Almond Chicken Tender chicken sautéed with bamboo shoots with toasted almond. | 6.95 |
| • 大蒜雞丁 | Garlic Chicken Chicken meat, water chestnut and onion, quick sautéed with chopped garlic. | 6.95 |
| • 宮保雞丁 | Kung Pao Chicken Tender sliced chicken sautéed with green chili with toasted peanut. | 6.95 |
| • 豆豉雞丁 | Black Bean Chicken Tender dried chicken sautéed with onion, bell pepper in delicious black bean sauce. | 6.95 |
| • 蘑菇雞片 | Mushroom Chicken Sliced tender chicken with mushroom bamboo shoots snow peas in special white sauce. | 7.25 |

• Doro's Hot & Spicy Dishes
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For Two Or More Persons Only

| | |
|---|--|
| A HOUSE DINNER \$9.95 Per Person | B FAMILY DINNER \$10.95 Per Person |
| Soup: Wonton Soup Appetizer: Egg Roll Entrées: Almond Chicken Sweet & Sour Pork Steamed Rice | Soup: Hot & Sour Soup Appetizer: Fried Chicken Entrées: Mongolian Beef Garlic Chicken Steamed Rice |
| For 3 Persons: add Vegetarian's Delight For 4 Persons: add Prawn Lobster Sauce | For 3 Persons: add Garlic Sauce Broccoli For 4 Persons: add Princess Prawn |
| C FENG NIAN DINNER \$12.95 Per Person | D DELUXE DINNER \$13.95 Per Person |
| Soup: Sizzling Rice Soup Appetizer: Barbecued Pork Spareribs Entrées: Feng Nian Prawn Beef Scallop Steamed Rice | Soup: Seafood Soup Appetizer: Peking Spareribs Entrées: Deluxe Seafood General Chow Chicken Steamed Rice |
| For 3 Persons: add Barbecued Pork, Bean Cured For 4 Persons: add Deluxe Seafood | For 3 Persons: add Crabmeat with Chinese Greens For 4 Persons: add Princess Prawn & Scallop |

PARTY PLATTER

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|--|-------|
| Veggie Tray for 10 Garden fresh vegetable (broccoli, carrot, celery, cauliflower and cherry tomato) served with house dipping sauce. | 19.95 |
| Chicken Salad for 10 Shredded chicken fresh iceberg lettuce with chef's special lemon sauce. | 25.00 |
| Fried Chicken Drumsticks for 10 Tender chicken wing drumsticks lightly battered deep fried. | 29.95 |
| Family Platter for 10 Egg rolls, chicken, beef, shrimp, fried chicken, barbecued spareribs and fried prawn. | 45.00 |
| Feng Nian Barbecued Pork Spareribs for 10 Selected tender pork spare ribs sautéed in unique Chinese barbecue sauce. | 45.00 |

Please order one day advance
call 332-5300

• Doro's Hot & Spicy Dishes
We Cook with Canada Oil
Minimum Charge Per Person for Dinner: \$6.00

APPETIZERS

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|-------|--|--------------|
| 熟 鳳 | Assorted Appetizer (for 2) Flaming crab-palates, appetizers including egg roll, fried prawn, hot wrapped chicken, barbecued ribs, fried chicken and Tofu roll | 9.95 |
| 春 捲 | Vegetarian Egg Roll (4) Chopped mushrooms, celery, bean sprout, wrapped in thin dough, deep fried. | 4.25 |
| 煎 貼 | Home made Pot Sticker (6) Seasoned ground pork, chopped, vegetables wrapped in thin layer of dough, pan fried. | 4.75 |
| 蒸 骨 貼 | Home made Steamed Vegetarian pot sticker (6) Seasoned mushroom, tofu, chopped vegetables, wrapped in the dough, steamed. | 4.75 |
| 炸 蝦 | Deep Fried Prawn (6) Giant prawn dipped in a light batter, deep fried. | 5.25 |
| 炸 雞 翅 | Fried Chicken Wing (6) Tender chicken wings lightly batter, deep fried. | 4.25 |
| 紙 包 雞 | Foil Wrapped Chicken (6) Marinated tender chicken breast wrapped in foil fried. | 4.75 |
| 炸 雲 吞 | Fried Wonton (10) Barbecued Pork Spare ribs Sliced tender short ribs marinated in Chinese barbecued sauce. | 3.95 5.75 |
| 叉 燒 | Barbecued Pork Tender sliced pork marinated in delicious Chinese barbecued sauce. | 5.75 |
| 雞 沙 拉 | Chicken Salad Stranded chicken, fresh lettuce with Chef's special lemon sauce. | 5.88 |

SOUP

| | | |
|-----------|---|------|
| ● 酸 辣 湯 | Hot & Sour Soup Stranded pork, bean curd, mushroom and egg in a full bodied broth. | 4.95 |
| ● 素 酸 辣 湯 | Vegetarian Hot & Sour Soup Stranded Black Mushrooms, carrot, bean curd and egg in a vegetable broth. | 4.95 |
| 蝦 仁 湯 | Wid Wing Tin Soup Sliced chicken, tender prawn, fresh vegetables and seaweed in chicken broth. | 4.95 |
| 翅 巴 湯 | Sizzling Rice Soup Chicken broth blended with chicken prawn, mushroom, snow peas and sizzling rice crust. | 4.95 |
| 香 花 湯 | Egg Flower Soup Sliced chicken, tender prawn, vegetable and cornstarch egg in chicken broth. | 4.95 |
| 菠菜豆腐湯 | Spinach Bean Curd Soup Sautéed fresh spinach with tofu, mushroom. | 4.50 |
| 雞 巴 海鮮湯 | Sizzling Rice Seafood Soup Prawn, scallop, mushroom and Vegetable in rich chicken broth and sizzling rice crust. | 6.50 |

● Dishes Hot & Spicy Dishes
We Cook with Canola Oil
Minimum Charge for Service for Dinner \$6.00

CHEF'S SUGGESTED

| | | |
|-------------|--|-----------------------|
| 蟹 皇 干 貝 | Lemon's Scallop Delicious sautéed fresh scallop in black bean sauce and tender fried prawns scallop | 14.50 |
| 豆 豉 龍 蝦 | Black Bean Lobster Tender lobster sautéed with broccoli in black bean sauce. | 11.95 |
| ● 四季豆干貝蝦 | Spring String Bean Prawn & Scallop Fresh baby scallop, prawn, spicy sautéed with green fresh blue bean. | 10.95 |
| 檸檬干貝蝦 | Lemon Sauce Prawn & Scallop Deep fried prawn, scallop broiled in house special fresh lemon sauce. | 10.95 |
| 蝦 仁 干 貝 | Sautéed Prawns & Scallop Tender prawn and scallop sautéed with vegetable in olive sauce. | 10.50 |
| 豆 豉 海 鮮 | Black Bean Seafood Lobster, prawn, scallop sautéed in house special black bean sauce. | 11.95 |
| 銀 板 海 鮮 | Twice Sizzling Seafood Cooked on the table with sautéed seafood, prawn, scallop, squid and vegetable in oyster sauce. | 10.95 |
| ● 燒 三 樣 | Deluxe Seafood Assorted seafood, prawn, scallop, fish and squid quick stir fried in spicy sauce. | 10.95 |
| 零 執 蝦 | Honey Glazed Walnut Prawn Tender prawn marinated in Chef's special sauce with sesame seed and walnut. | 10.50 |
| 牛 肉 干 貝 | Beef & Scallop Cooked on the table with sliced beef, scallop, sautéed in oyster sauce. | 9.50 |
| 蝦 板 牛 | Twice Sizzling Beef Cooked on the table with sliced beef, assorted vegetable in special oyster sauce. | 7.95 |
| 龍 鳳 配 | Phoenix & Dragon Sliced chicken breast with prawn, sautéed with garlic ginger onion sauce. | 9.50 |
| ● 四季豆雞蝦 | Spring String Bean Chicken & Prawn Sliced chicken prawn, sautéed with tender bean in spicy sauce. | 9.50 |
| ● 左 宗 雞 雞 | General Chuan Chicken Tender chicken chunks, lightly fried with spicy garlic ginger sauce. | 7.95 |
| 京 都 批 骨 | Peking Spare ribs Short tender pork spareribs carefully marinated, deep fried then coated with Peking sauce. | 9.50 |
| ● 九 層 塔 雞 蝦 | Spring Basil Prawn & Chicken Tender prawn, chicken sautéed with fresh herb in rich garlic spicy sauce. | 9.50 |
| 脆 鴨 | Roasted Duck Crispy tender young duck marinated in special ingredients, roasted to golden brown. | Half 9.50 Whole 18.00 |
| 香 酥 鴨 | Crispy Duck Crispy tender young duck marinated in special ingredients, deep fried to golden brown. | Half 9.50 Whole 18.00 |
| 北 京 鴨 | Peking Duck Young duckling delicately prepared and broiled with Peking sauce, green onion and plum sauce. (Served 10 minimum in proper) | 25.00 |

● Dishes Hot & Spicy Dishes
We Cook with Canola Oil
Minimum Charge for Service for Dinner \$6.00

DAILY MENU

WE KNOW YOU THINK
ABOUT NUTRITION
THAT'S WHY OUR BOATS
ARE OUT THERE FISHIN'

FOOD TO GO
493-9188

THE
FISH MARKET
sea food market & restaurant

SATURDAY
FEBRUARY 4, 1989
3150 EL CAMINO REAL
PALO ALTO



SEAFOOD COCKTAILS

| | |
|-----------------------|------|
| PRAWN | 6.95 |
| FRESH DUNGEON CRAB | 5.75 |
| CANADIAN BAY SHRIMP | 4.25 |
| DAY SHRIMP AND | |
| FRESH CRAB COMBO | 5.00 |
| FRESH SCALLOP CEVICHE | 4.25 |
| FRESH CALAMARI | 3.50 |
| VINAIGRETTE | 3.50 |

CHOWDER

| | |
|-----------------------------|------|
| MARIATTAN (RED) or Cup Bowl | |
| NEW ENGLAND (WHITE) | 1.35 |
| WITH ENTREE | 1.95 |
| A LA CARTE | 2.50 |

SMOKED FISH

(FROM OUR OWN SMOKER)

| | |
|---------------------|------|
| ALBACORE | 3.50 |
| NOVA (LOX) | 5.75 |
| TROUT | 4.25 |
| SHORDFISH | 6.50 |
| SALMON | 5.25 |
| SALMON AND ALBACORE | 4.50 |

| | |
|------------------------|------|
| SHRIMP LOUIE - Regular | 5.65 |
| - Large | 7.25 |
| CRAB LOUIE - Regular | 7.75 |
| - Large | 9.75 |
| (FRESH) | 6.75 |
| COHO LOUIE - Regular | 6.75 |
| - Large | 8.75 |

RAW OYSTERS & CLAMS

| | |
|-------------------------------------|------|
| WESTCOAST BAY BELON OYSTERS | 7.50 |
| BLUEPOINT OYSTERS | 5.25 |
| WESTCOAST BAY OYSTERS | 5.95 |
| COMBO OYSTERS (2 of ea.) | 6.50 |
| CHERRYSTONE CLAMS | 4.50 |
| CLAM/OYSTER COMBO (ASK YOUR SERVER) | |
| OYSTER SHOT | 1.00 |

SASHIMI

| | |
|-------------------|------|
| FRESH FLORIDA AHI | 6.25 |
|-------------------|------|

PASTA APPETIZERS

| | |
|-----------------|------|
| PASTA RUSTICA | 2.75 |
| PASTA MARINARA | 4.75 |
| PASTA CON NOVA | 4.75 |
| PASTA CON PESTO | 3.75 |

BAKED SHELLFISH

| | |
|-------------------------|------|
| OYSTERS SAN LUCAS | 6.50 |
| OYSTERS ROCKEFELLER | 7.75 |
| OYSTERS GRAND FRIEDAGE | 6.25 |
| OYSTER COMBO (2 of ea.) | 6.95 |
| CLAMS CON PESTO | 4.95 |
| CLAMS KILPATRICK | 6.00 |
| CLAMS SAN LUCAS | 5.50 |
| CLAM COMBO (2 of ea.) | 9.50 |

STEAMED SHELLFISH

| | |
|-------------------------|------|
| NEW ZEALAND GREEN SHELL | 9.25 |
| MUSSELS | 8.25 |
| PRINCE EDW. IS. MUSSELS | 8.25 |
| VANCOUVER ISLAND | |
| HAWAII CLAMS | 9.75 |
| NEW ZEALAND COCKLES | 9.75 |
| SHELLFISH COMBINATION | |
| BUCKETT'S BUCKET | 9.75 |

OYSTER BAR SPECIALTIES

| | |
|---------------------------|-------|
| PANCO PRAWNS | 9.75 |
| GARLIC PRAWNS | 10.85 |
| OCEAN'S PRAWNS | 10.85 |
| PAN FRIED PACIFIC OYSTERS | 6.25 |
| FRESH TONIC OF AHI | 6.25 |

SALADS

| | |
|----------------------------|------|
| STUFFED AVOCADO OR TOMATO | |
| WITH FRESH CRAB SALAD | 8.25 |
| WITH SHRIMP SALAD | 7.25 |
| WITH TUNA (ALBACORE) SALAD | 6.25 |

SHELLFISH & SPECIALTIES

| | |
|---|-------|
| FRESH SEAFOOD MARINARA | 6.75 |
| w/PASTA | 8.75 |
| PASTA CON PESTO w/CLAMS, | |
| COCKLES OR MUSSELS | 8.25 |
| All entrees include your choice of au gratin potatoes, parsley potatoes, or fishwife rice and freshly made coleslaw, cottage cheese or cherry tomatoes. | |
| PASTA DISHES INCLUDING FRESHLY GRATED ROMANO CHEESE | |
| COCKLES, MUSSELS OR CLAMS MARINARA | 9.50 |
| w/PASTA | 11.50 |
| THE FISH MARKET'S FAMOUS | |
| FRESH CRAB CLOPPING | 14.75 |
| w/PASTA | 16.75 |
| LINQUITE w/CLAMS | 9.50 |

ENTREES

Always included are sourdough bread & butter, fresh lemon, and our tartar sauce. All items mesquite wood charcoal broiled unless indicated.

| | LUNCH | DINNER | | LUNCH | DINNER |
|--|-------|--------|---|-------|--------|
| FRESH 10AND RAINBOW TROUT | 8.50 | 9.50 | SKEWERED: | | |
| FRESH CATALINA SWORDFISH * (LTD) | 11.95 | 14.75 | MEXICAN SHRIMP w/BACON | 9.50 | 12.25 |
| FRESH CANADIAN SALMON | 11.95 | 14.30 | EASTERN SEA SCALLOPS w/BACON | 9.20 | 11.95 |
| FRESH PACIFIC RED SNAPPER | 5.75 | 7.45 | FRESH LIGHTER'S PLATE | 4.75 | 5.95 |
| FRESH LOCAL DUNGEON CRAB (served cold) | 9.80 | 10.80 | MEXICAN SHRIMP AND | | |
| AUSTRALIAN LOBSTER TAIL (HALF) | 10.95 | 11.75 | EASTERN SEA SCALLOPS w/BACON | 9.35 | 12.10 |
| AUSTRALIAN LOBSTER TAIL (WHOLE) | 18.75 | 19.95 | FRESH PACIFIC OYSTERS w/BACON | 7.50 | 9.25 |
| FRESH FLORIDA YELLOWFIN TUNA | 12.50 | 15.50 | COMBINATION: FRESH PACIFIC RED SNAPPER, | | |
| FRESH PACIFIC SEADASS (LTD) | 9.75 | 11.80 | MEXICAN SHRIMP AND EASTERN SEA | | |
| FRESH NORTHERN LINGCOD (LTD) | 7.60 | 9.20 | SCALLOPS w/GREEN PEPPERS & ONIONS | 9.25 | 10.50 |
| FRESH PETRALE SOLE | 9.85 | 11.90 | GRILLED: | | |
| FRESH CALIFORNIA HALIBUT | 10.05 | 12.40 | PANCO CALAMARI STEAK | 8.35 | 9.90 |
| NEW ZEALAND ORANGE ROUGHY | 8.75 | 10.50 | FRESH DOVER SOLE OORE | 7.25 | 8.70 |
| | | | PAN BLACKENED: | | |
| | | | CAJUN STYLE FRESH CALIFORNIA HALIBUT | 10.55 | 12.90 |

*CAUGHT AND DRESSED ON OUR OWN BOAT, "THE TEMPTATION"

VEGETABLES & SIDE ORDERS

| | | | | |
|-------------------------------|------|--|---------------------|------|
| FRESH STEAMED VEGETABLE PLATE | | | GARLIC BREAD | 1.50 |
| BROCCOLI, CARROTS - LARGE | 2.50 | | CHEEZY GARLIC BREAD | 2.50 |
| AND ZUCCHINI - SMALL | 1.50 | | | |
| (subject to change) | | | | |
| Buttered and lightly salted | | | | |

BEVERAGES

| | | | | |
|-----------------------------------|-----------|--------------------------------------|--------------------|------|
| WINE SPECIALS: | | PLEASE SEE WINE & BEER LIST ON TABLE | | |
| '85 THOMAS FOGARTY CHARDONNAY | 17.50 Btl | 4.50 Gls | BEER SPECIALS: | |
| '87 GROTH SAUVIGNON BLANC | 10.50 Btl | 2.75 Gls | HOUSEHOLD LIGHT | 2.25 |
| '87 MOUNT MADONNA WHITE ZINFANDEL | 7.50 Btl | 2.00 Gls | STEINLAGER (Targe) | 3.50 |

FRESHLY SQUEEZED ORANGE JUICE 1.50 MILK, COFFEE, TEA, ICED TEA, HERB TEA AND SOFT DRINKS .95 CALISTOGA 1.00
We refuse the right to reserve service for anyone. Watch your hat & coat.
Availability of all seafood is subject to weather, season & fishing luck. Sales tax will be added to all food and beverages sold.

PALO ALTO • SANTA CLARA • DEL MAR • SAN MATEO • PHOENIX

A BRIEF HISTORY OF THE FISH MARKET

SINCE OUR BEGINNING IN 1976, THE FISH MARKET HAS GROWN TO INCLUDE FIVE RESTAURANTS, OUR OWN FISHERY, TWO FISHING BOATS AND AN INTEREST IN AN OYSTER FARM.

THE RESTAURANTS

OUR FIRST RESTAURANT OPENED IN PALO ALTO IN 1976. THE NEAT WAS BUILT THREE YEARS LATER IN SANTA CLARA - THEN TO DEL MAR FOR A 1981 OPENING. OUR FOURTH CALIFORNIA RESTAURANT OPENED IN SAN MATEO IN 1982 AND INCLUDED OUR FIRST TOP OF THE MARKET - A SEPARATE RESTAURANT OF ONLY FIFTY SEATS, EXHIBITION COOKING, ITS OWN COUNTER, RESERVATIONS, TABLECLOTHS - A LITTLE MORE PASTA, GARLIC - AGAIN STRICTLY SEAFOOD. IN 1986 WE MOVED INLAND TO PHOENIX, ARIZONA FOR OUR FIFTH FISH MARKET AND SECOND TOP OF THE MARKET.

THE FISHERY

FARALLON FISHERIES IS OUR PROCESSOR, DISTRIBUTOR AND WHOLESALER. ON A DAILY BASIS, FARALLON BUYS AND FILLETS MOST OF THE SEAFOOD USED IN OUR RESTAURANTS. WE CURE AND SMOKE THE SALMON, ALBACORE, TROUT AND SWORDFISH, AS WELL AS MAINTAIN A SALT WATER TANK WHERE THE SHELLFISH ARE KEPT ALIVE AND PURGE THEMSELVES OF SAND PRIOR TO DISTRIBUTION. OUR PURCHASING HAS BECOME WORLDWIDE AND INCLUDES OVER 150,000 OYSTERS PER MONTH, 15,000 POUNDS OF PACIFIC RED SNAPPER, AND MORE THAN 7,000 POUNDS OF RAINBOW TROUT. TOTAL PURCHASES AVERAGE MORE THAN 70 TONS OF FISH AND SHELLFISH EVERY MONTH.

THE BOATS

OUR CUSTOMERS CRAVE SWORDFISH, ALBACORE, WAYS, THREEMER SHARK AND OTHER FISH CAUGHT BY OUR TWO BOATS, THE "PILKIA" AND THE "TEMPTATION". FRED DUCKETT, ONE OF THE FLOODERS OF THE FISH MARKET, HAS OWNED FISHING BOATS FOR MOST OF HIS LIFE. IT WASN'T UNTIL 1982 WHEN THE 66 FOOT PILKIA WAS LAUNCHED THAT A VIABLE COMMERCIAL FISHING EFFORT BEGAN. IN 1984, FRED BOUGHT AND RE-OUTFITTED THE 66 FOOT STEEL HULLED TEMPTATION, WHICH JOINED THE PILKIA FISHING FULL TIME.

THE OYSTER FARM

WE ARE PARTNERS WITH TOM CHANDLER AND BILL AND DORCE WELB IN AN OYSTER FARM ON THE SAN JUAN ISLANDS IN PUGET SOUND, WASHINGTON. THE OYSTER FARM IS LOCATED IN WESTCOTT BAY WHERE THE POLLUTION FREE WATER IS CONSIDERED THE FINEST AQUACULTURE SEA IN THE WORLD. THE PRINCIPAL PRODUCTION IS OUR UNIQUE HYBRID, THE WESTCOTT BAY OYSTER. WE ARE NOW ALSO HARVESTING BELON OYSTERS AND MANILA CLAMS.

THANKS FOR YOUR ENTHUSIASTIC AND CONTINUED SUPPORT.

The Fish Market Family

| | | |
|------------------------------------|---|---------|
| 71. 菜胆咕咾肉 | Sweet & Sour Pork with Pineapple..... | \$12.00 |
| 72. 中式煎牛柳 | Pan Fried Beef Steak Chinese Style..... (4 pieces) | \$12.00 |
| 73. 葱爆牛柳絲 | Black Pepper Beef..... | \$12.00 |
| 74. 蒙古牛肉 | Mongolian Beef..... | \$12.00 |
| 75. 什錦鮮菇牛肉 | Beef with Fresh Mushrooms in Oyster Sauce..... | \$12.00 |
| 76. XO 醬焗五柳絲 | Beef Steak with Sweet Bean in House XO Sauce..... | \$12.00 |
| 蔬菜、豆腐類 TOFU & VEGETABLE | | |
| 77. 蟹肉扒雙菇 | Stuffed Fresh Mushrooms & Shrimp with Crab Meat Sauce..... | \$12.00 |
| 78. 北菇扒菜膽 | Stuffed Black Mushrooms with Chinese Pak-Choy..... | \$10.00 |
| 79. 清炒時蔬 | Stir-fried Assorted Vegetables..... | \$10.00 |
| 80. 蒜茸爆冬菇 | Vegetarian Bean Curd Sheet Rolls..... | \$12.00 |
| 81. 干扁四季豆 | Dry Braised String Beans in Spicy Meat Sauce..... | \$10.00 |
| 82. 清油菌菇 | Chinese Broccoli in Oyster Sauce..... | \$10.00 |
| 83. 香煎琵琶豆腐 | Pan-Fried Tofu..... | \$12.00 |
| 84. 北菇豆腐 | Braised Tofu, Black Mushrooms & Seasonal Vegetables..... | \$12.00 |
| 85. 麻婆豆腐 | Hot Pot Tofu..... | \$10.00 |
| 86. 脆皮炸豆腐 | Deep Fried Crispy Tofu..... | \$8.00 |
| 87. 咸魚扣豆腐 | Steamed Egg White with Salt Fish & Dried Chicken..... | \$12.00 |
| 88. 竹筍扒豆腐 | Steamed Egg White with Bamboo笋..... | \$12.00 |
| 粉、麵、飯 RICE & NOODLE | | |
| 89. 福建炒飯 | Fresh-Kin Fried Rice..... | \$13.00 |
| 90. 兩州炒飯 | Yang Chow Fried Rice..... | \$10.00 |
| 91. 茄汁炒飯 | Chicken Fried Rice..... | \$10.00 |
| 92. 豉汁蒸豆豉 | Fried Rice with Dried Dried Scallop & Chinese Broccoli..... | \$12.00 |
| 93. 咸魚扣豆腐 | Fried Rice with Salt Fish & Dried Chicken..... | \$11.00 |
| 94. 蟹肉手燒伊麵 | Braised Soft Noodle with Crab Meat..... | \$11.00 |
| 95. 香滑雞絲麵 | Hot Pot Street Pan Fried Noodle..... | \$10.00 |
| 96. 菜蔬雞絲麵 | Chicken Chow Mein with Tender Green..... | \$10.00 |
| 97. 豉汁蒸豆豉 | Fried Noodle with Bean Sprouts & Soy Sauce..... | \$9.00 |
| 98. 兩州炒飯 | Pan Fried Noodle with Steamed Beef..... | \$10.00 |
| 99. 豉汁蒸豆豉 | Chow Fun with Assorted Meats..... | \$10.00 |
| 100. 絲苗白飯 | Steamed Rice..... (per person) | \$1.00 |

預定精選介紹 CHEF'S RECOMMENDATIONS (Order in Advance)

| | | |
|-------------|--|---------|
| 101. 全羊宴 | Drift-Boiled Superior Shark Fin Soup with Ham & Chicken..... | \$35.00 |
| 102. 翡翠鮑片燒鴨 | Double-Broiled Superior Shark Fin Soup with Whole Abalone, Sea Cucumber, Fish Maw & Chicken..... | \$50.00 |
| 103. 脆皮雞米飯 | Crispy Chicken Stuffed with Sticky Rice..... (whole) | \$18.00 |
| 104. 古法鹽焗雞 | Traditional Salt-Steamed Chicken..... (whole) | \$28.00 |
| 105. 柱侯扣大鴨 | Braised Duck Stuffed with Dried Scallops..... (whole) | \$45.00 |
| 106. 梅子芋泥扣鴨 | Braised Duck with Taro & Plum Sauce..... (whole) | \$32.00 |
| 107. 花雕兩食 | Squab Cooked in Two Ways..... (whole) | \$20.00 |
| 108. 香滑玉果羹 | Shredded Duck Meat, Jelly Fish & Fresh Fruit Salad..... (half) | \$22.00 |
| 109. 龍蝦鮮果沙拉 | Shredded Duck Meat, Jelly Fish & Fresh Fruit Salad..... (whole) | \$10.00 |
| 110. 新洲美蟹 | Crab with Fresh Fruit Salad..... (for 6 persons) | \$32.00 |
| 111. 荷香脆皮蟹 | Steamed Crab with Sticky Rice Wrapped in Lotus Leaf..... | \$30.00 |

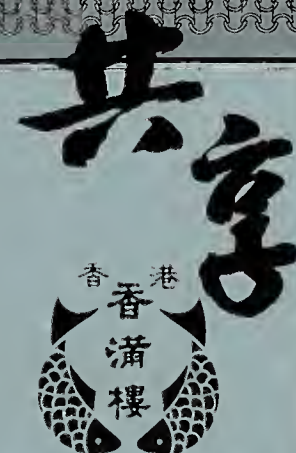
SPECIAL LUNCHEON

All entree served with soup of the day, egg rolls and fried rice.

| | |
|--|---------|
| A) Mongolian Beef..... | \$8.50 |
| B) Beef with Fresh Mushroom in Oyster Sauce..... | \$8.50 |
| C) Chicken with Cashew Nuts..... | \$8.50 |
| D) Chicken with Black Bean Sauce..... | \$8.50 |
| E) Sautéed Prawn with Sweet Bean..... | \$10.00 |
| F) Sautéed Scallop with Broccoli..... | \$10.00 |

(Tea service \$1.00 per person)

We honor American Express, Master Card, Visa, Diners, Discover & JCB.
Personal Cheques Not Accepted.



香滿樓 海鮮酒家
HONG KONG
Flower Lounge
RESTAURANT

OPEN 7 DAYS

Business Hours:

Mon - Friday
11:00 am - 2:30 pm / 5:00 pm - 9:30 pm
Sat, Sun & Holiday
10:30 am - 2:30 pm / 5:00 pm - 9:30 pm

51 Millbrae Avenue, Millbrae, CA 94030
Telephone: (650) 692-6666 (650) 878-8108
Fax: (650) 692-0522

| 頭 盆 APPETIZERS | | 龍蝦、蟹 LIVE LOBSTERS & CRABS | | 雞、鴨類 FOWLTRY | |
|----------------|--|----------------------------|--|--------------|--|
| 1. 燒味拼盤 | Barbecued Platter Combination of BBQ pork, BBQ spare ribs & roast duck | 24. 上海龍蝦蝦 | Lebster in Supreme Broth Fresh whole lobster sautéed in supreme broth | 47. 白灼游水蝦 | Par-Boiled Sliced Ground Duck Chunks |
| 2. 三色冷盤 | Cold Appetizers Platter Combination of Japanese octopus, beef shankle & jelly fish | 25. 蒜茸蒸龍蝦 | Steamed Lobster with Garlic Fresh whole lobster steamed with garlic sauce | 48. 燒味拼盤 | Smoked Black Cod Smoked fillet of black cod served with mayonnaise |
| 3. 菜苗龍蝦 | Mixed Squab in Lobster Cup Sautéed mixed squab with dried ham & mushrooms Served with fresh lobster cups (6 cups) & hot tea sauce | 26. 紅酒龍蝦 | Lobster in Chinese Wine Sauce Fresh whole lobster sautéed in Chinese wine sauce. Served in clay pot. | 49. 椒鹽游水蝦 | Black Cod with Spicy Salt Deep fried fillet of black cod with spicy salt. Served on sizzling platter |
| 4. 炸點心拼盤 | Deep Fried Dim Sum Combination Full Order - Spring Rolls (10), Shrimp Dumplings (4) & Wonton (16) | 27. XO 龍蝦拼盤 | Lobster Noodle Fresh whole lobster sautéed with house special XO chili sauce over noodles | 50. 油虎蝦 | Deep Fried Cat Fish Deep fried cat fish with julienne green onions, Chinese parsley & soy sauce |
| 5. 手撕雞 | Chicken Salad Shredded chicken breast with fresh lettuce, ground peanuts & walnuts in a special house dressing | 28. 龍蝦拼盤 | Aberdeen Crab Fresh whole crab deep fried with garlic, red chili & spicy salt | 51. 干煎大蝦 | Pan Fried Sole Whole sole cooked with egg & flour and pan fried. Served with soy sauce |
| 6. 燒餅香 | Barbecued Spare Rib BBQ Pork | 29. 湖南大干蟹 | Hunan Crab Fresh whole crab sautéed with spicy black bean sauce, red chili & Chinese parsley. Served in clay pot. | 52. 椒鹽龍蝦 | Fillet of Sole with Spicy Salt One fried fillet of sole with spicy salt. Served on sizzling platter. |
| 7. 蜜汁叉燒 | Roasted Duck | 30. 薑蔥焗蟹 | Crab with Ginger & Green Onion Fresh whole crab sautéed with green onion & ginger | 53. 薑蔥焗龍蝦 | Steamed Sole Sautéed fillet of sole with sweet bean in spicy bean sauce |
| 8. 蒜泥龍蝦 | Layred Bean Cured in Special Sauce | 31. 龍蝦炒時蔬 | Crab with Vegetables Fresh whole crab sautéed with vegetable & dried shrimp. Served in clay pot. | 54. 豉汁蒸生蠔 | Steamed Fresh Oysters Fresh oysters on half shells, sautéed with black bean sauce |
| 9. 蒜泥大蝦 | Crispy Fried Prawns Deep fried battered prawns. Served with sweet and sour sauce. | 32. 大龍蝦拼盤 | Drunken Prawns Live prawns sautéed with Chinese wine. Served plated with garlic, red chili & spicy sauce at your table. | 55. 椒鹽生蠔 | Sizzling Oysters Deep fried oysters with spicy salt. Served on sizzling platter |
| 10. 蒜泥大蝦 | Spring Roll Sautéed shrimp, ham & mushrooms wrapped in one shell. Deep fried & served with sweet & sour sauce. | 33. 蒜泥龍蝦 | Aberdeen Prawns Live prawns deep fried with garlic, red chili & spicy salt. | 56. 豉汁炒大蝦 | Sautéed Clams with Black Bean Sauce |
| 11. 蒜泥大蝦 | Fried Wonton Dried shrimp, Chinese chives & pork. Served with sweet & sour sauce. | 34. 蒜泥龍蝦 | Prawns with Rice Noodle Live prawns sautéed with garlic sauce over rice noodles | 57. 北京片皮鴨 | Peking Duck Whole duck roasted, barbecued and deep brown & crispy. Served with house special sauce, green onion & steamed homemade bun. |
| 12. 蒜泥大蝦 | Hot Fish Sautéed fish mixed with chili bean sauce & sesame. | 35. 蒜泥龍蝦 | SEAFOOD | 58. 脆皮炸子雞 | Crispy Roasted Chicken Chicken marinated & deep fried. Served with five-spice salt & house special sauce. |
| 13. 蒜泥大蝦 | SOUP | 36. 蒜泥龍蝦 | Braked Whole Supreme Abalone in Oyster Sauce From Japan (25 heads) \$45.00 (each per person) From Japan (25 heads) \$55.00 (each per person) | 59. 花雕醉雞 | Wine Chicken Chicken marinated in Chinese wine. Served with ginger sauce. |
| 14. 紅燒大龍蝦 | Braked Superior Shark Fin Soup with Brown Sauce | 37. 蟹肉鮮龍蝦 | Braked Whole Fresh Abalone in Oyster Sauce | 60. 碧綠川椒雞 | Spicy Chicken with Mint Leaves Marinated boneless chicken breast sautéed with mint leaves in spicy sauce |
| 15. 紅燒大龍蝦 | Braked Shark Fin Soup with Shredded Chicken | 38. 蟹肉鮮龍蝦 | Sliced Abalone with Seasonal Vegetable | 61. 清蒸雞 | Lesser Chicken Marinated boneless chicken breast, lightly broiled, deep fried with lemon sauce |
| 16. 紅燒大龍蝦 | Braked Shark Fin Soup with Crab Meat | 39. 蟹肉鮮龍蝦 | Sliced Abalone with Sea Cucumber | 62. 宮保雞丁 | Kung Pao Chicken Crispy chicken sautéed with green onion & garlic in spicy sauce |
| 17. 蒜泥大龍蝦 | Dried Scallop Soup Dried scallop, shredded ham, shiitake, fungus & mushrooms braised in a rich broth. | 40. 西蘭花鮮龍蝦 | Walnut Prawns Prawns sautéed with walnut, green onion & spicy sauce | 63. 椒鹽生蠔 | Chicken with Black Bean Sauce Boneless chicken sautéed with black bean sauce. Served on sizzling platter |
| 18. 蒜泥大龍蝦 | Supreme Seafood & Bean Cured Soup Dried prawns, scallop, crab meat, shrimp, mushrooms, bean curd, Chinese broccoli & egg white braised in a rich broth. | 41. 豉汁龍蝦 | Fresh Lobster Sauce Sautéed prawns with minced pork, bell pepper, egg white & black bean sauce. | 64. 蒜泥龍蝦 | Chicken with Fresh Mustard Boneless chicken sautéed with fresh mushroom in an oyster sauce |
| 19. 蟹肉鮮龍蝦 | Sweet Corn with Crab Meat Soup Fresh crab meat & sweet corn in a rich broth. | 42. 豉汁炒帶子 | Fresh Scallop with Pine Nuts Sautéed scallops with pine nuts, dried scallops & hot pepper | 65. 蒜泥龍蝦 | Chicken with Cashew Nuts Dried chicken sautéed with cashew nuts |
| 20. 蒜泥龍蝦 | Hot & Sour Soup Shredded pork, bamboo shoots, fungus, bean curd, scallions, egg, vinegar & pepper braised in a rich broth. | 43. 蒜泥龍蝦 | Pan Fried Stuffed Scallops Pan fried scallops stuffed with minced shrimp | 66. 椒鹽龍蝦 | Roasted Squab Squab marinated in special sauce, deep fried. Served with five-spice salt & house special sauce |
| 21. 蒜泥龍蝦 | Wonton Soup Traditional shrimp & pork wonton in a rich broth. | 44. 蒜泥龍蝦 | Kung Pao Prawns & Scallops Prawns & scallops sautéed with peanuts, red chili, green bell pepper & spicy sauce. | 67. 椒鹽龍蝦 | Par-Boiled Squab Par-boiled whole squab with house special sweet sauce. Served on sizzling platter |
| 22. 蒜泥龍蝦 | Wonton Soup Ground beef, Chinese parsley & egg white braised in a rich broth. | 45. 蒜泥龍蝦 | Catch of the Day Sautéed local catch with fresh mushrooms & sweet home. | 68. 椒鹽龍蝦 | Peking Style Squab Tender marinated pork ribs, deep fried & glazed with sweet & sour sauce |
| 23. 蒜泥龍蝦 | Soup of the Day | 46. 蒜泥龍蝦 | Steamed Whole Pork Cod Steamed whole cod with house special sauce, Chinese parsley & rice sauce | 69. 椒鹽龍蝦 | Pan Fried Pork Chop Sautéed pork ribs lightly battered & deep fried, sautéed with spicy salt |

| 碟飯 | Delicious Rice Dishes |
|-------|---|
| 菜心牛肉飯 | Beef with Vegetable..... 4.75 |
| 蒜茸柱粒飯 | Stir Fried Squid w/ Garlic & Black Bean..... 4.75 |
| 菜心蝦球飯 | Rock Cod Fillet w/ Vegetable..... 4.95 |
| 浸香蝦仁飯 | Shrimp w/ Scrambled Eggs..... 4.55 |
| 招牌海鮮飯 | House Special Rice..... 5.25 |

| 粥 | Porridge (Available After 9 PM) |
|-------|---------------------------------------|
| 及第粥 | Assorted Pork..... 3.95 |
| 牛肉粥 | Beef Porridge..... 3.95 |
| 清蒸魚粥 | Fresh Slice Fish..... 3.95 |
| 大蝦皮蛋粥 | Roast Duck w/ Preserved Egg..... 4.25 |
| 海鮮鮑仔粥 | Assorted Sea Food Porridge..... 4.25 |
| 鮑魚鮑仔粥 | Abalone with Chicken..... 6.50 |
| 白粥 | Plain Porridge..... 1.00 |

We reserve the right to adjust prices at any time.
Not responsible for lost or stolen articles.

| 炒飯 | Fried Rice |
|-------|---|
| 叉燒炒飯 | B.B.Q. Pork Fried Rice..... 4.95 |
| 生炒牛肉飯 | Beef Fried Rice with Lettuce..... 4.95 |
| 加州炒飯 | Fried Rice Young Chow Style..... 4.95 |
| 蝦仁炒飯 | Shrimp Fried Rice..... 4.95 |
| 咸魚炒飯 | Salted Fish & Chicken Fried Rice..... 5.95 |
| 雙香炒飯 | Chicken & Shrimp Fried Rice with Special Sauce..... 10.00 |
| 白飯 | Steamed Rice..... 0.50 |

| 雲吞、湯麵 | Wonton, Noodles in Soup |
|-------|--------------------------------|
| 叉燒雲吞 | B.B.Q. Pork Wonton..... 3.75 |
| 牛肉雲吞 | Beef Wonton..... 3.75 |
| 雞絲雲吞 | Chicken Wonton..... 3.75 |
| 蝦球雲吞 | Shrimp Wonton..... 3.75 |
| 招牌雲吞 | House Special Wonton..... 5.75 |
| 雲吞麵 | Wonton Noodles..... 3.75 |
| 肉絲麵 | Pork Noodles..... 3.75 |
| 叉燒麵 | B.B.Q. Pork Noodles..... 3.75 |
| 牛肉麵 | Beef Noodles..... 3.75 |

| 炒粉麵(同價) | Chow Mein, Chow Ho Fun and Rice Noodles |
|---------|--|
| 干炒牛河 | Dry Style Beef Chow Ho Fun..... 4.75 |
| 豉椒牛炒粉 | *Beef w/Black Bean Sauce Chow Ho Fun..... 4.75 |
| 牛肉炒麵 | Beef Chow Mein..... 4.75 |
| 雞絲炒麵 | Chicken Chow Mein..... 4.75 |
| 肉絲炒麵 | Pork Chow Mein..... 4.75 |
| 豉椒炒麵 | Rock Cod Fillet Chow Mein..... 4.95 |
| 蝦球炒麵 | Shrimp Chow Mein..... 5.75 |
| 招牌炒麵 | House Special Chow Mein..... 5.75 |
| 星洲炒米粉 | *Singapore Style Fried Rice Noodles..... 4.95 |

* INDICATES HOT & SPICY DISH

| 豬類 | Pork |
|-------|---|
| 水滷肉 | Mu Shu Pork (6 Crepes)..... 5.75 |
| 時菜肉片 | Sliced Pork with Vegetables..... 5.75 |
| 咕嚕肉 | Sweet & Sour Pork..... 5.75 |
| 咸蛋蒸肉餅 | Steamed Pork Hash w/ Salted Duck Egg..... 5.75 |
| 咸魚蒸肉餅 | Steamed Pork Hash w/ Salted Fish..... 5.95 |
| 京都肉排 | Pork Chop w/ King To Sauce..... 5.95 |
| 椒鹽肉排 | *Pork Chop w/ Spicy Salt..... 5.95 |
| 鹽焗菜膽 | Minced Chinese Sausage & Bacon w/ Spinach & Lettuce..... 7.75 |

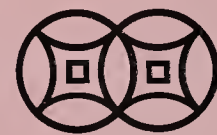
| 煲仔菜 | Hot Pot |
|-------|--|
| 蘿蔔牛腩煲 | Briquet of Beef w/ White Radish..... 5.75 |
| 紅燒什菜煲 | Vegetables Combination w/ Bean Thread in Hot Pot..... 5.75 |
| 八珍豆腐煲 | House Special Bean Curd in Hot Pot..... 5.55 |
| 大腸麵線煲 | Roast Pork w/ Oyster in Hot Pot..... 6.75 |
| 蒜子炆炆煲 | Cat Fish w/ Garlic & B.B.Q. Pork..... Seasonal |

| 什類 | Miscellaneous Dishes |
|-------|--|
| 酥炸鹹豆漿 | Deep Fried Bean Curd Stuffed w/ Minced Fish..... 4.75 |
| 脆皮炸鮮魷 | Deep Fried Milk Croquette..... 4.75 |
| 煎香豆腐 | *Bean Curd Starch Skin Style..... 4.95 |
| 煎釀三寶 | Stuffed Bean Curd w/ Stuffed Assorted Vegetables..... 8.25 |

| 素食 | Vegetables |
|------|---|
| 蠔油豆腐 | Bean Curd w/ Oyster Sauce..... 4.75 |
| 蒜香蘭豆 | Broccoli with Oyster Sauce..... 4.95 |
| 素炒時蔬 | Sautéed Choy Shum..... 4.95 |
| 蒜茸上湯 | Assorted Vegetable..... 4.95 |
| 雪豆水滷 | Snow Peas & Water Chestnuts..... 4.95 |
| 大蒜蘭豆 | Sautéed Broccoli w/ Bloek Mushrooms..... 6.50 |
| 清炒蘆筍 | Sautéed Asparagus..... Seasonal |

* INDICATES HOT & SPICY DISH

鴻運海鮮酒家



FORTUNE Seafood Restaurant

750 N. Hill St., Suite "F"
Los Angeles, CA 90012
Tel: (213) 680-0640
(213) 680-2615

| 頭 檔 | |
|--|--|
| Appetizers | |
| 百花釀蟹鉗 | Golden Fried Stuffed Crab Claws (Each)..... 3.95 |
| 炸春卷 | Egg Roll (3 Pcs)..... 3.95 |
| 炸金卷 | Fried Wonton..... 5.95 |
| 酥炸大蝦 | Deep Fried Shrimps (6 Pcs)..... 6.95 |
| 酥炸龍蝦 | Deep Fried Scallops..... 9.75 |
| 蔥油雞 | Deep Fried Shrimp Ball (10 Pcs)..... 9.75 |
| 薑蔥焗蟹鉗 | Chilled Shredded Chicken Salad w/Jelly Fish..... 9.75 |
| 湯 類 | |
| 雲耳滑片湯 | Bean Cuke Soup with Pork..... 3.95 |
| 雲耳雞湯 | Seared Soup with Pork..... 3.95 |
| 雲耳雞絲湯 | Hot & Sour Soup..... 3.95 |
| 西湖牛肉羹 | West Lake Style Beef Soup..... 3.95 |
| 海鮮羹 | Fish Soup with Pork..... 3.95 |
| 辣豆瓣魚 | Sweet Corn Soup with Chicken..... 4.25 |
| 薑蔥雞 | Egg Flower Soup..... 4.25 |
| 蟹肉魚肚羹 | Fish Maw with Crab Meat Soup..... 6.95 |
| 八寶海鮮羹 | Mixed Sea Food Soup..... 4.95 |
| 冬瓜蟹羹 | Diced Winter Melon Soup w/Chicken..... 4.95 |
| 三寶鴨羹 | Shredded Duck Soup..... 5.95 |
| 辣味魚肚羹 | Diced Scallops in Thick Soup..... 10.00 |
| 鮑魚雞湯 | Abalone with Sliced Chicken Soup..... 10.00 |
| 辣味雞湯 | Bird's Nest w/Shredded Chicken..... 11.00 |
| 狗肉辣湯 | Bird's Nest w/Crab Meat..... 12.95 |
| 紅燒魚翅羹 | Shredded Chicken w/Shark's Fin Soup..... 20.00 |
| 紅燒鮑魚羹 | Shark's Fin Soup w/Crab Meat..... 22.00 |
| 紅燒鮑魚羹 | Broiled Shark's Fin with Supreme Sauce (For Person), 每位12.00 |
| | 14.00 |
| SOUP IS APPROPRIATE FOR 2 TO 4 PERSONS | |
| 龍 蝦 | |
| 龍蝦大拼盤 | Lobster Salad (1 day Advance Order)..... Seasonal |
| 薑蔥焗龍蝦 | Steamed Lobster..... Seasonal |
| 薑蔥焗龍蝦 | Steamed Lobster w/Ginger & Green Onion..... Seasonal |
| 薑蔥焗龍蝦 | Broiled Lobster with Broth..... Seasonal |
| 薑蔥焗龍蝦 | Steamed Lobster w/Garlic & Black Bean Sauce..... Seasonal |
| 薑蔥焗龍蝦 | Steamed Lobster with Garlic..... Seasonal |
| 大十龍蝦 | *Lobster Hunan Style..... Seasonal |

| 蝦 類 | |
|------|--|
| 白灼大蝦 | Boiled Pacific Clams..... 6.25 |
| 蒜茸大蝦 | *Pan Fried Pacific Clams w/Garlic & Black Bean Sauce..... 6.25 |
| 薑蔥大蝦 | Pan Fried Clams w/Ginger & Green Onion..... 6.25 |
| 椒鹽大蝦 | Sweet & Sour Clams..... 6.25 |

| 蟹 類 | |
|-------|---|
| 清蒸大蟹 | Steamed Crab..... Seasonal |
| 椒鹽大蟹 | *Crab with Spicy Salt..... Seasonal |
| 蒜茸大蟹 | *Crab w/Garlic Black Bean Sauce..... Seasonal |
| 薑蔥大蟹 | Crab w/Ginger & Green Onion..... Seasonal |
| 薑蔥大蟹 | Crab with Curry Sauce..... Seasonal |
| 薑蔥大蟹 | Crab Hunan Style..... Seasonal |
| 蟹肉扒時蔬 | Crab Meat w/Fresh & Black Mushrooms..... 9.75 |
| 蟹肉扒時蔬 | Crab Meat w/Chinese Broccoli..... 9.75 |
| 蟹肉扒時蔬 | Crab Meat w/Asparagus..... 10.25 |

| 鮮 魚 | |
|-----|---|
| 鮑魚 | Pacific Red Snapper (Rock Cod)..... Price subject to Size and Type of Fish |
| 鮑魚 | Flounder..... Fish will be cooked per your choice of the following |
| 鮑魚 | Cat Fish..... Steam or Deep Fried with Sweet & Sour Sauce or Mushroom Sauce |
| 鮑魚 | Black Bass..... Steam or Deep Fried with Sweet & Sour Sauce or Mushroom Sauce |
| 鮑魚 | Sautéed Flounder Fillet w/Deep Fried Crispy Bone..... 22.00 |

| 魚 片 類 | |
|-------|---|
| 鮑魚片 | Rock Cod Fillet w/Vegetable..... 6.95 |
| 鮑魚片 | Pan Fried Rock Cod Fillet..... 6.95 |
| 鮑魚片 | Rock Cod Fillet w/Bean Sprouts..... 6.95 |
| 鮑魚片 | Rock Cod Fillet w/Black Bean Sauce..... 6.95 |
| 鮑魚片 | Sweet Corn Rock Cod Fillet..... 6.95 |
| 鮑魚片 | Lemon Sauce Rock Cod Fillet..... 6.95 |
| 鮑魚片 | Rock Cod Fillet w/Sweet & Sour Vegetables..... 6.95 |
| 鮑魚片 | White Sauce Rock Cod Fillet..... 7.95 |
| 鮑魚片 | *Spicy Salt Baked Fillet of Flounder w/Tender Green..... 9.75 |

| 鮑魚 象拔蚌 Abalone and King Clam (Geoduck) | |
|--|--|
| 清蒸象拔蚌 | Broiled Whole Abalone w/Oyster Sauce..... Seasonal |
| 清蒸象拔蚌 | Sliced Abalone w/Vegetable..... 13.95 |
| 清蒸象拔蚌 | Pan Fried King Clam w/Tender Greens..... 8.95 |
| 清蒸象拔蚌 | Pan Fried King Clam..... 11.95 |
| 清蒸象拔蚌 | King Clam w/Oyster Sauce..... 11.95 |

| 蝦 類 | |
|------|---|
| 椒鹽大蝦 | Sweet & Sour Shrimp..... 7.95 |
| 椒鹽大蝦 | Shrimps Sautéed w/Pineapple..... 7.95 |
| 椒鹽大蝦 | Shrimp "Hump Pao"..... 7.75 |
| 椒鹽大蝦 | Shrimp with Scrambled Egg..... 7.75 |
| 椒鹽大蝦 | Shrimp with Cashew Nuts..... 7.75 |
| 椒鹽大蝦 | Shrimp with Lobster Sauce..... 7.75 |
| 椒鹽大蝦 | Shrimp with Sweet Peas..... 8.75 |
| 椒鹽大蝦 | Shrimp with Chinese Broccoli..... 8.75 |
| 椒鹽大蝦 | Pan Fried Shrimp w/Special Made Crystal Cream..... 8.75 |
| 椒鹽大蝦 | Sautéed Shrimp..... 9.75 |
| 椒鹽大蝦 | *Shrimp A La Sachuan..... 9.75 |
| 椒鹽大蝦 | *Szechuan Shrimps..... 9.75 |
| 椒鹽大蝦 | Steam Whole Shrimps with Garlic..... 9.75 |
| 椒鹽大蝦 | Baked Shrimps (in Shell)..... 9.95 |
| 椒鹽大蝦 | *Steamed Whole Shrimps w/Spicy Salt..... 9.95 |
| 椒鹽大蝦 | Sizzling Shrimp with Garlic Sauce..... 12.00 |
| 椒鹽大蝦 | Shrimp with Walnut in Special Sauce..... 10.00 |

| 海 參 | |
|------|--|
| 海參冬菇 | Sea Cucumber w/Black Mushrooms..... 9.75 |
| 海參冬菇 | Pan Fried Sea Cucumber..... 9.75 |
| 海參冬菇 | Sea Cucumber w/Abalone..... 12.75 |

| 帶 子 | |
|------|---|
| 蒜茸帶子 | Double Fried Whole Scallop..... 2.75 |
| 蒜茸帶子 | Steam Scallop w/Black Bean Sauce..... 2.75 |
| 蒜茸帶子 | Scallops with Chicken..... 8.25 |
| 蒜茸帶子 | Scallops with Sweet Peas..... 8.25 |
| 蒜茸帶子 | Scallops with Tender Greens..... 8.25 |
| 蒜茸帶子 | Scallops w/Mushrooms & Water Chestnuts..... 8.25 |
| 蒜茸帶子 | *Scallops w/Garlic & Black Bean Sauce..... 8.25 |
| 蒜茸帶子 | Pan Fried Scallops w/Special Made Crystal Cream..... 8.25 |
| 蒜茸帶子 | Pan Fried Scallop..... 9.95 |
| 蒜茸帶子 | Sautéed Scallop w/Pineapple..... 9.95 |

| 生 蠔 | |
|------------------------------|---|
| 白灼生蠔 | Boiled Oyster w/Soy Sauce..... 5.95 |
| 白灼生蠔 | Pan Fried Oyster w/Ginger & Green Onion..... 5.95 |
| 白灼生蠔 | Deep Fried Oyster..... 5.95 |
| 白灼生蠔 | *Spicy Salt Baked Oysters..... 5.95 |
| 白灼生蠔 | Roast Pork with Oysters..... 6.25 |
| 白灼生蠔 | Steam Oyster with Black Bean Sauce (in Shell)..... 7.50 |
| * INDICATES HOT & SPICY DISH | |

| 鮮魷魚 魚 片 | |
|---------|---|
| 椒鹽鮮魷 | Deep Fried Fresh Squid (Light Crunchy Butter)..... 5.95 |
| 椒鹽鮮魷 | *Pan Fried Squid w/Garlic & Black Bean Sauce..... 5.95 |
| 椒鹽鮮魷 | *Squid "Hump Pao"..... 5.95 |
| 椒鹽鮮魷 | Pan Fried Squid w/Ginger & Green Onion..... 5.95 |
| 椒鹽鮮魷 | Squid with Tender Greens..... 5.95 |
| 椒鹽鮮魷 | Pan Fried Squid w/Shrimp Sauce..... 6.25 |
| 椒鹽鮮魷 | Pan Fried Squid w/Oyster Sauce..... 6.25 |
| 椒鹽鮮魷 | *Squid with Spicy Salt..... 6.25 |
| 椒鹽鮮魷 | Pan Fried Dry Squid w/Ginger & Green Onion..... 6.25 |
| 椒鹽鮮魷 | Pan Fried Dry Squid w/Shrimp Sauce..... 6.25 |
| 椒鹽鮮魷 | Pan Fried Fresh & Dry Squid..... 6.25 |

| 雞、鴨、鵝 類 | |
|---------|---|
| 椒鹽雞 | Sliced Chicken w/Tender Greens..... 5.95 |
| 椒鹽雞 | Sliced Chicken w/Butter Mushrooms..... 5.95 |
| 椒鹽雞 | Sliced Chicken w/Cashew Nuts..... 5.95 |
| 椒鹽雞 | *Sliced Chicken w/Green Pepper & Black Bean Sauce..... 5.95 |
| 椒鹽雞 | Lemon Chicken (Mahjong)..... 7.50 |
| 椒鹽雞 | Steamed Chicken (Cold)..... 7.50 |
| 椒鹽雞 | Steamed Chicken w/Ginger & Green Onion..... 7.50 |
| 椒鹽雞 | Crispy Fried Chicken Chinese Style..... 7.50 |
| 椒鹽雞 | Steamed Chicken w/Vegetables..... 7.95 |
| 椒鹽雞 | Steamed Chicken w/Hom & Vegetables (Debonair)..... 10.50 |
| 椒鹽雞 | Roast Duck..... 8.00 |
| 椒鹽雞 | Peking Duck (Order in Advance)..... 24.00 |
| 椒鹽雞 | Deep Fried Squab..... 8.25 |
| 椒鹽雞 | Mixed Squab w/Bamboo Shoot & Lettuce..... 8.25 |

| 牛 類 | |
|------------------------------|---|
| 蒜茸牛肉 | Sliced Beef w/Tender Greens..... 5.95 |
| 蒜茸牛肉 | Sliced Beef w/Sweet Peas..... 5.95 |
| 蒜茸牛肉 | Sliced Beef w/Ginger & Green Onion..... 5.95 |
| 蒜茸牛肉 | Sliced Beef w/Quail Mushrooms..... 5.95 |
| 蒜茸牛肉 | *Sliced Beef w/Salty Sauce..... 6.75 |
| 蒜茸牛肉 | Sliced Beef w/Oyster Sauce..... 6.75 |
| 蒜茸牛肉 | *Sliced Beef w/Carry Sauce..... 6.75 |
| 蒜茸牛肉 | Mongolian Beef..... 6.75 |
| 蒜茸牛肉 | Beef Steak "Chinese Style"..... 7.75 |
| 蒜茸牛肉 | Sizzling Steak (Chinese Style)..... 8.25 |
| 蒜茸牛肉 | Sizzling Steak w/Black Pepper Sauce..... 8.25 |
| 蒜茸牛肉 | Fresh Pineapple w/Beef..... 8.25 |
| * INDICATES HOT & SPICY DISH | |

| 什碎類 | |
|---------|-------|
| 什碎 | 10.50 |
| 什碎 | 9.25 |
| 什碎 | 8.25 |
| 什碎 | 9.25 |
| 什碎 | 10.80 |
| 湯麵/湯粉類 | |
| 雞絲牛黃麵 | 7.50 |
| 雞絲牛黃麵 | 7.50 |
| 海鮮湯麵/湯粉 | 8.75 |
| 素菜湯麵/湯粉 | 7.50 |

| NOODLES & FUN NOODLES SOUP | |
|--|-----------------------|
| PORK OR CHICKEN OR BEEF FUN NOODLES SOUP | 7.50 |
| PORK OR CHICKEN OR BEEF NOODLES SOUP | 7.50 |
| SEAFOOD NOODLES OR FUN NOODLES SOUP | 8.75 |
| VEGETABLE NOODLES OR FUN NOODLES SOUP | 7.50 |
| FRIED RICE | |
| COMBINATION FRIED RICE | 8.25 |
| SHRIMP FRIED RICE | 8.25 |
| BEEF FRIED RICE | 7.25 |
| CHICKEN FRIED RICE (White Meat) | 7.25 |
| BALQ FRIED RICE | 7.25 |
| VEGETABLE FRIED RICE | 6.80 |
| NUTTY FRIED RICE | 6.80 |
| STEAMED RICE | Small 0.95 Large 1.80 |

| VEGETARIAN PLATES | |
|--|----------|
| <i>(Served with Steamed Rice) * - Beans Not Included</i> | |
| * Chinese Tofu Salad | 7.50 |
| * Vegetable Spring Rolls (4) | 4.50 |
| * Poi Sticker (6) | 5.75 |
| * Fried Won Ton (12) | 4.00 |
| * Vegetable Chow Mein (Hong Kong Style \$2.00 Extra) | 6.75 |
| * Tomato Chow Mein w/ ToFu | 7.25 |
| * Vegetable Chow Fun | 7.25 |
| * Fried Tofu Chow Fun in Black Bean Sauce | 7.75 |
| * Vegetable Singapore Rice Noodle (with eggs in curry sauce) | 8.25 |
| * Vegetable Fried Rice | 6.50 |
| * ToFu Pineapple Fried Rice | 7.00 |
| * Mushu Vegetable (with Egg) | 8.25 |
| * Green Bean Szechuan Style | 8.75 |
| * Cashew Nut ToFu | 8.25 |
| * Fried ToFu with Garlic Sauce | 8.25 |
| * Kung Pao Vegetable (With Peanuts) | 8.25 |
| * Fresh mushroom egg foo young | 8.25 |
| * Ma Po ToFu | 8.25 |
| * Hunan ToFu | 8.25 |
| * Fresh Vegetable with Garlic Sauce | 8.25 |
| * Szechuan Style ToFu | 8.25 |
| * Twice Cooked ToFu | 8.25 |
| * Snow Peas and Shitake Mushroom ToFu | 8.25 |
| * Broccoli ToFu with Garlic Sauce | 8.25 |
| * Curry vegetable | 8.25 |
| * ToFu in Black Bean Sauce | 8.25 |
| * NAPA & Black Mushroom with ToFu | 9.25 |
| * Sweet & Sour Eggplant (Deep Fried) | 9.25 |
| * Mix Green Szechuan Sauce | 9.25 |
| * Eggplant with Fresh Lemon Sauce (Deep Fried) | 9.25 |
| * Deep fried Eggplant with Hot Garlic Sauce | 9.25 |
| * Shitake Mushroom with Fried ToFu | 9.25 |
| * Mongolian ToFu | 9.25 |
| * ToFu Clay Pot | 9.50 |
| * Eggplant sauted with Yu Shiang Sauce | 9.50 |
| * Fresh Mushroom & Asparagus in Black Bean Sauce | Seasonal |
| * Chinese Green with Ginger & Garlic | Seasonal |
| * Sweet & Sour ToFu (Deep Fried) | 8.25 |
| * Fresh Tomato w/ Fried ToFu | 8.25 |
| * Mandarin ToFu (Deep Fried) | 8.25 |
| * Walnut ToFu (Deep Fried) | 9.50 |

LUNCH MENU

Served Monday to Friday from 11:30 a.m. to 3:30 p.m.

THE EASY CHOICE

| #1 \$9.95 | #2 \$9.95 | #3 \$9.95 | #4 \$9.95 |
|----------------------|----------------------|----------------------|-------------------------------|
| Chicken Chow Mein | Broccoli Chicken | Kung Pao Chicken | Broccoli ToFu in Garlic Sauce |
| Sweet & Sour Chicken | Sweet & Sour Chicken | Sweet & Sour Chicken | Vegetable Chow Mein |
| Fried Rice | Fried Rice | Fried Rice | Steam Rice |
| (No Substitute) | (No Substitute) | (No Substitute) | (No Substitute) |

GREAT WALL BUSINESS LUNCH

Included Soup of The Day and Steam Rice

Substitute from Steam Rice to Fried Rice \$1.35, Side Order of One Egg Roll \$1.35.

Lunch Special TOGO doesn't come with Soup

| | | | |
|---|--------|---|--------|
| Pork Chow Mein Rice Plate | \$6.95 | Curry Beef Rice Plate | \$7.25 |
| Twice Cooked Pork Rice Plate (B.B.Q. pork) | \$6.95 | Beef with Onion Sauce Rice Plate | \$7.25 |
| Ma Po ToFu Rice Plate | \$6.95 | Ginger & Onion Beef Rice Plate | \$7.25 |
| Kung Pao Pork Rice Plate (with peanuts) (B.B.Q. pork) | \$6.95 | Vegetable Beef Rice Plate | \$7.25 |
| Sweet & Sour Pork Rice Plate (Deep Fried) | \$6.95 | Mushroom mushroom beef Rice Plate | \$7.25 |
| Vegetable Pork Rice Plate | \$6.95 | Tonking Beef Rice Plate | \$7.25 |
| Chicken Chow Mein Rice Plate (white meat) | \$6.95 | Mongolian Beef Rice Plate | \$8.00 |
| Mushroom Chicken Rice Plate (white meat) | \$6.95 | Sweet & Sour Prawns Rice Plate (Deep Fried) | \$7.25 |
| Broccoli Chicken Rice Plate (white meat) | \$6.95 | Garden Vegetable Prawns Rice Plate | \$7.25 |
| Garlic Chicken Rice Plate (white meat) | \$6.95 | Kung Pao Prawns Rice Plate (with peanuts) | \$7.25 |
| Vegetable Chicken Rice Plate (white meat) | \$6.95 | Curry Prawns Rice Plate | \$7.25 |
| General Chow Chicken (Deep Fried) | \$7.25 | Broccoli Prawns Rice Plate | \$7.25 |
| Kung Pao Chicken Rice Plate (white meat) (with peanuts) | \$6.95 | Hunan Prawns Rice Plate | \$7.25 |
| Curry Chicken Rice Plate (white meat) | \$6.95 | Kung Pao Squid Rice Plate (with peanuts) | \$7.25 |
| Sweet & Sour Chicken Rice Plate (Deep Fried) | \$6.95 | Szechuan Style Squid Rice Plate | \$7.25 |
| Mandarin Fried Chicken Rice Plate (chicken wings) | \$6.95 | Squid in Black Bean Sauce Rice Plate | \$7.25 |
| Hunan Chicken Rice Plate (white meat) | \$6.95 | "Happy" Rice Plate | \$7.25 |
| Cashew nut chicken Rice Plate (chicken meat) | \$6.95 | Fresh Sole Fish Fillet Stir Fried with Vegetable Rice Plate | \$7.25 |
| Snow pea chicken Rice Plate (white meat) | \$6.95 | Sweet & Sour Fish Rice Plate | \$7.25 |
| Szechuan Style chicken Rice Plate (white meat) | \$6.95 | Kung Pao Fish Rice Plate (with peanuts) | \$7.25 |
| Garlic Beef Rice Plate | \$7.25 | Curry Fish Fillet Rice Plate | \$7.25 |
| Kung Pao Beef Rice Plate (with peanuts) | \$7.25 | Fresh Fish Plate with Black Bean Sauce Rice Plate | \$7.25 |
| Broccoli Beef Rice Plate | \$7.25 | Chinese Chicken Salad (Steamed rice not included) | \$7.25 |
| Pepper Beef Rice Plate | \$7.25 | | |

VEGETARIAN RICE PLATES \$ 6.25

from 11:00 a.m. to 3:00 p.m. Served with Steamed Rice

| | |
|---|---|
| Substitute from Steam Rice to Fried Rice \$ 1.35, Side Order of One Vegetarian Egg Roll \$ 1.35 | |
| Kung Pao Vegetable Rice Plate (with peanuts) | Twice Cooked ToFu Rice Plate |
| Ma Po ToFu Rice Plate | Curry Vegetable Rice Plate |
| Vegetable with ToFu Rice Plate | Sweet & Sour ToFu Rice Plate (Deep Fried) |
| Vegetable Chow Mein Rice Plate | Fried ToFu Black Bean Sauce Rice Plate |
| Broccoli ToFu in Garlic Sauce Rice Plate | Cashew Nut ToFu Rice Plate |
| Hunan ToFu Rice Plate | Szechuan Style ToFu Rice Plate |

VEGETABLE DINNER

\$14.80 Per Person

(Maximum of Two or More Persons)

Choice of Soup

Seaweed Soup or Hot & Sour Soup

Appetizer

Vegetable Egg Roll & Fried Won Ton

Choice of Rice

Vegetable Fried Rice or Steam Rice

COMBINATION DINNER FOR ONE

| #5 \$13.80 | #6 \$13.80 | #7 \$14.80 | #8 \$13.80 |
|------------------------|------------------------|-------------------------|------------------------|
| Daily Soup | Daily Soup | Daily Soup | Daily Soup |
| Egg Roll | Egg Roll | Egg Roll & Fried Prawns | Vegetable Egg Roll |
| Chicken Chow Mein | Cashew Nuts Chicken | Broccoli Beef | Kung Pao ToFu |
| Sweet & Sour Chicken | Sweet & Sour Chicken | Sweet & Sour Chicken | Vegetable Chow Mein |
| Fried Rice | Fried Rice | Fried Rice | Fried Rice |
| (No Substitute Please) | (No Substitute Please) | (No Substitute Please) | (No Substitute Please) |

Printed by ABC Printing, Inc. Tel: (408) 263-1118

長城



GREAT WALL CHINESE RESTAURANT

Szechuan Mandarin Cuisine

724 Abrego Street
Monterey, CA 93940
(831) 372-3637
(831) 372-8080

Subject to change without notice

We Deliver

Open 7 days a week
Mon. -Fri. 11:00 am - 9:30 pm
Sat. - Sun. 11:30 am - 9:30 pm

FAMILY DINNER

\$15.25 Per Person

(Minimum of Two or More Persons)

Choice of Soup

Wonton Soup, Hot and Sour Soup or Sizzling Rice Soup

Appetizer

Egg Roll & Fried Prawns

Choice of Rice

B. B. Q. Pork Fried Rice, Vegetable Fried Rice or Steam Rice

Select one entree for each person

1. Sweet and Sour Chicken (Deep Fried)
2. Sweet and Sour Prawns (Deep Fried)
3. Sweet and Sour pork (Deep Fried)
4. Kung Pao Chicken (white meat) (with peanut)
5. Broccoli Beef
6. Mongolian Beef
7. Hunan Chicken (white meat)
8. Cashew Nut Chicken (white meat)
9. Orange Chicken (Deep Fried)
10. Combination Chow Mein or Vegetable Chow Mein
11. Snow Peas Chicken (white meat)
12. Szechuan Style Prawns
13. Mandarin Fish Fillet (Deep Fried)
14. Peking Style Spareribs (Deep Fried)
15. Lemon Chicken Fillet (Deep Fried)
16. Mu Gu Gai Pan (white meat)

GREAT WALL DINNER

\$18.80 Per Person

(Minimum of Two or More Persons)

Choice of Soup

Seafood Soup, Sizzling Rice Soup, Shredded Duck Soup or Hot and Sour Soup

Appetizer

Combination Appetizers (Egg Roll, Fried Prawns and B.B.Q. Spareribs)

Choice of Rice or Chow Mein

B. B. Q. Pork Fried Rice, Vegetable Fried Rice, Vegetable Chow Mein or Steam Rice

Select one entree for each person

1. General's Chicken (Deep Fried)
2. Szechuan Green Bean Chicken or Pork or Beef
3. Mongolian Chicken or Beef
4. Kung Pao Three Kind (Beef, Chicken & Shrimps)
5. Mandarin Prawns (Deep Fried)
6. Cashew Nut Prawns
7. Prawns in Lobster Sauce
8. Orange Fish Fillet (Deep Fried)
9. Sautéed "Happy Family"
10. Three Ingredients Seafood (Shrimp, Squid & Scallop)
11. Rainbow Duck (Boneless)
12. Fried ToFu with Chicken & Shrimps in Garlic Sauce
13. Walnut Chicken (Deep Fried)

We Arrange Private Parties

Gratuity Charge, For a Party of 6 or More.

Sorry No Check Accepted Subject to Change without Notice

Accepted only   \$10 minimum charge for credit card use!!!

DRINKS & DESSERTS

Cold Drinks

| | |
|---------------------|--------|
| Apple Juice..... | \$2.00 |
| Iced Tea..... | \$1.75 |
| Lemonade..... | \$1.75 |
| Soft Drinks..... | \$1.75 |
| Bottled Water..... | \$1.75 |
| Milk Shake..... | \$3.80 |
| Rootbeer Float..... | \$3.80 |

Hot Drinks

| | |
|--------------------|---------------|
| Coffee..... | \$1.75 |
| Hot Chocolate..... | \$1.75 |
| Hot Tea..... | \$0.75/Person |

Beer

| | |
|------------------|--------|
| Non-Alcohol..... | \$3.00 |
| Domestic..... | \$3.00 |
| Import..... | \$3.80 |

Ice Cream Flavors

| | |
|-------------------|--------|
| Strawberry..... | \$2.95 |
| Fried Banana..... | \$3.80 |
| Chocolate..... | \$2.95 |
| Green Tea..... | \$2.95 |
| Vanilla..... | \$2.95 |
| Sundae..... | \$3.80 |

頭 樓

(Minimum of Two or More Persons)

Choice of Soup

Wonton Soup, Hot and Sour Soup or Sizzling Rice Soup

Appetizer

Egg Roll & Fried Prawns

Choice of Rice

B. B. Q. Pork Fried Rice, Vegetable Fried Rice or Steam Rice

Select one entree for each person

1. Sweet and Sour Chicken (Deep Fried)
2. Sweet and Sour Prawns (Deep Fried)
3. Sweet and Sour pork (Deep Fried)
4. Kung Pao Chicken (white meat) (with peanut)
5. Broccoli Beef
6. Mongolian Beef
7. Hunan Chicken (white meat)
8. Cashew Nut Chicken (white meat)
9. Orange Chicken (Deep Fried)
10. Combination Chow Mein or Vegetable Chow Mein
11. Snow Peas Chicken (white meat)
12. Szechuan Style Prawns
13. Mandarin Fish Fillet (Deep Fried)
14. Peking Style Spareribs (Deep Fried)
15. Lemon Chicken Fillet (Deep Fried)
16. Mu Gu Gai Pan (white meat)

GREAT WALL DINNER

\$18.80 Per Person

(Minimum of Two or More Persons)

Choice of Soup

Seafood Soup, Sizzling Rice Soup, Shredded Duck Soup or Hot and Sour Soup

Appetizer

Combination Appetizers (Egg Roll, Fried Prawns and B.B.Q. Spareribs)

Choice of Rice or Chow Mein

B. B. Q. Pork Fried Rice, Vegetable Fried Rice, Vegetable Chow Mein or Steam Rice

Select one entree for each person

1. General's Chicken (Deep Fried)
2. Szechuan Green Bean Chicken or Pork or Beef
3. Mongolian Chicken or Beef
4. Kung Pao Three Kind (Beef, Chicken & Shrimps)
5. Mandarin Prawns (Deep Fried)
6. Cashew Nut Prawns
7. Prawns in Lobster Sauce
8. Orange Fish Fillet (Deep Fried)
9. Sautéed "Happy Family"
10. Three Ingredients Seafood (Shrimp, Squid & Scallop)
11. Rainbow Duck (Boneless)
12. Fried ToFu with Chicken & Shrimps in Garlic Sauce
13. Walnut Chicken (Deep Fried)

We Arrange Private Parties

Gratuity Charge, For a Party of 6 or More.

Sorry No Check Accepted Subject to Change without Notice

Accepted only   \$10 minimum charge for credit card use!!!

DRINKS & DESSERTS

Cold Drinks

| | |
|---------------------|--------|
| Apple Juice..... | \$2.00 |
| Iced Tea..... | \$1.75 |
| Lemonade..... | \$1.75 |
| Soft Drinks..... | \$1.75 |
| Bottled Water..... | \$1.75 |
| Milk Shake..... | \$3.80 |
| Rootbeer Float..... | \$3.80 |

Hot Drinks

| | |
|--------------------|---------------|
| Coffee..... | \$1.75 |
| Hot Chocolate..... | \$1.75 |
| Hot Tea..... | \$0.75/Person |

Beer

| | |
|------------------|--------|
| Non-Alcohol..... | \$3.00 |
| Domestic..... | \$3.00 |
| Import..... | \$3.80 |

Ice Cream Flavors

| | |
|-------------------|--------|
| Strawberry..... | \$2.95 |
| Fried Banana..... | \$3.80 |
| Chocolate..... | \$2.95 |
| Green Tea..... | \$2.95 |
| Vanilla..... | \$2.95 |
| Sundae..... | \$3.80 |

APPETIZERS

| | |
|---|------|
| FRIED ASPARAGUS..... | 7.25 |
| COMBINATION APPETIZER..... | 7.50 |
| <i>(Fried Prawns, Egg Roll, Barbecued Spareribs and Crab Rangoon)</i> | |
| BARBECUED SPARERIBS (4)..... | 7.25 |
| FRIED WONTON (NO MEAT) (12)..... | 4.00 |
| EGG ROLLS (2)..... | 2.50 |
| DEEP FRIED SPARERIBS..... | 7.25 |
| DEEP FRIED PRAWNS (8)..... | 7.25 |
| FRIED CHICKEN (10)..... | 7.50 |
| CHINESE CHICKEN SALAD..... | 7.25 |
| FRIED SOUP..... | 7.25 |
| BARBECUED PORK..... | 7.25 |
| CRAB RANGOON (8)..... | 5.80 |

SOUP

| | | | |
|--|------|------|-------|
| SEAWEED SOUP..... | 2.50 | 4.00 | 6.00 |
| SEIZING RICE SOUP (with Shrimp & Chicken)..... | 6.80 | 8.25 | 10.80 |
| SEAFOOD SOUP..... | 7.80 | 8.80 | 11.80 |
| SHREDDED DUCK SOUP..... | 7.80 | 8.80 | 11.80 |
| HOT & SOUR SOUP (with Pork)..... | 6.80 | 8.25 | 10.80 |
| WOK WONTON SOUP (with Shrimp & Pork)..... | 6.80 | 8.25 | 10.80 |
| EGG FLOWER SOUP..... | 5.80 | 7.80 | 9.80 |
| BEAN CAKE SOUP..... | 6.80 | 8.25 | 10.80 |

EGG FOO YOUNG

| | |
|---|------|
| (Steam Rice Not Include) | 9.25 |
| COMBINATION FOO YOUNG..... | 9.25 |
| SHRIMP FOO YOUNG..... | 8.25 |
| CHICKEN OR BEEF OR PORK FOO YOUNG..... | 8.25 |
| FRESH MUSHROOM FOO YOUNG (steamed with Steam Rice)..... | 7.95 |

CLAY POT

| | |
|------------------------------|-------|
| (Steam Rice Not Include) | 12.25 |
| SEAFOOD TOFU CLAY POT..... | 11.50 |
| SPECIAL TOFU CLAY POT..... | 9.80 |
| VEGETABLE TOFU CLAY POT..... | 9.80 |

PORK

| | |
|--|------|
| (Steam Rice Not Include) | 9.25 |
| PORK WITH GREEN BEAN SZECHUAN STYLE..... | 8.25 |
| KUNG PAO PORK (With Peanut) (B.B.Q. Pork)..... | 8.25 |
| TWICE COOKED PORK (B.B.Q. Pork)..... | 8.25 |
| SPARERIBS PEKING STYLE..... | 8.25 |
| MUSHU PORK..... | 8.25 |
| MA PO TOFU WITH PORK..... | 8.25 |
| DRY BRAISED TOFU WITH PORK..... | 8.25 |
| SWIET & SOUR PORK (Deep Fried)..... | 8.25 |
| SPARERIBS IN BLACK BEAN SAUCE..... | 9.25 |
| DEEP FRIED EGGPLANT WITH PORK IN HOT GARLIC SAUCE..... | 9.25 |
| SALT PEPPER EGGPLANT WITH PORK IN YU SHANG SAUCE..... | 9.25 |
| SALT PEPPER SPARERIBS (Deep Fried)..... | 9.25 |

BEEF

| | |
|-----------------------------------|------|
| (Steam Rice Not Include) | 9.75 |
| GINGER ONION BEEF..... | 9.75 |
| MONGOLIAN BEEF..... | 9.75 |
| MUSHROOM BAMBOO BEEF..... | 9.75 |
| BEEF WITH ASPARAGUS..... | 9.75 |
| BEEF IN OYSTER SAUCE..... | 9.25 |
| BROCCOLI BEEF..... | 9.25 |
| CURRY BEEF..... | 9.25 |
| GARLIC BEEF..... | 9.25 |
| VEGETABLE BEEF..... | 9.25 |
| HUNAN BEEF..... | 9.25 |
| BEEF IN BLACK BEAN SAUCE..... | 9.25 |
| BEEF WITH TOMATO..... | 9.25 |
| SZECHUAN STYLE BEEF..... | 9.25 |
| KUNG PAO BEEF (With Peanut)..... | 9.25 |
| GREAT WALL BEEF (Deep Fried)..... | 9.75 |
| PEPPER BEEF..... | 9.25 |
| SNOW PEAS BEEF..... | 9.75 |
| APRICOT BEEF..... | 9.75 |

DUCK

| | |
|------------------------------|-------|
| (Steam Rice Not Include) | 11.25 |
| ROAST DUCK..... | 11.25 |
| RAINDOW DUCK (Boneless)..... | 11.75 |
| MUSHU DUCK (Boneless)..... | 11.75 |

雞肉類

(Minimum of Two or More Persons)

Choice of Soup

Wonton Soup, Hot and Sour Soup or Sizzling Rice Soup

Appetizer

Egg Roll & Fried Prawns

Choice of Rice

B. B. Q. Pork Fried Rice, Vegetable Fried Rice or Steam Rice

Select one entree for each person

1. Sweet and Sour Chicken (Deep Fried)
2. Sweet and Sour Prawns (Deep Fried)
3. Sweet and Sour pork (Deep Fried)
4. Kung Pao Chicken (white meat) (with peanut)
5. Broccoli Beef
6. Mongolian Beef
7. Hunan Chicken (white meat)
8. Cashew Nut Chicken (white meat)
9. Orange Chicken (Deep Fried)
10. Combination Chow Mein or Vegetable Chow Mein
11. Snow Peas Chicken (white meat)
12. Szechuan Style Prawns
13. Mandarin Fish Fillet (Deep Fried)
14. Peking Style Spareribs (Deep Fried)
15. Lemon Chicken Fillet (Deep Fried)
16. Mu Gu Gai Pan (white meat)

GREAT WALL DINNER

\$18.80 Per Person

(Minimum of Two or More Persons)

Choice of Soup

Seafood Soup, Sizzling Rice Soup, Shredded Duck Soup or Hot and Sour Soup

Appetizer

Combination Appetizers (Egg Roll, Fried Prawns and B.B.Q. Spareribs)

Choice of Rice or Chow Mein

B. B. Q. Pork Fried Rice, Vegetable Fried Rice, Vegetable Chow Mein or Steam Rice

Select one entree for each person

1. General's Chicken (Deep Fried)
2. Szechuan Green Bean Chicken or Pork or Beef
3. Mongolian Chicken or Beef
4. Kung Pao Three Kind (Beef, Chicken & Shrimps)
5. Mandarin Prawns (Deep Fried)
6. Cashew Nut Prawns
7. Prawns in Lobster Sauce
8. Orange Fish Fillet (Deep Fried)
9. Sautéed "Happy Family"
10. Three Ingredients Seafood (Shrimp, Squid & Scallop)
11. Rainbow Duck (Boneless)
12. Fried ToFu with Chicken & Shrimps in Garlic Sauce
13. Walnut Chicken (Deep Fried)

We Arrange Private Parties

Gratuity Charge, For a Party of 6 or More.

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DRINKS & DESSERTS

Cold Drinks

| | |
|---------------------|--------|
| Apple Juice..... | \$2.00 |
| Iced Tea..... | \$1.75 |
| Lemonade..... | \$1.75 |
| Soft Drinks..... | \$1.75 |
| Bottled Water..... | \$1.75 |
| Milk Shake..... | \$3.80 |
| Rootbeer Float..... | \$3.80 |

Hot Drinks

| | |
|--------------------|---------------|
| Coffee..... | \$1.75 |
| Hot Chocolate..... | \$1.75 |
| Hot Tea..... | \$0.75/Person |

Beer

| | |
|------------------|--------|
| Non-Alcohol..... | \$3.00 |
| Domestic..... | \$3.00 |
| Import..... | \$3.80 |

Ice Cream Flavors

| | |
|-------------------|--------|
| Strawberry..... | \$2.95 |
| Fried Banana..... | \$3.80 |
| Chocolate..... | \$2.95 |
| Green Tea..... | \$2.95 |
| Vanilla..... | \$2.95 |
| Sundae..... | \$3.80 |

FOWLS

(Minimum of Two or More Persons)

Choice of Soup

Wonton Soup, Hot and Sour Soup or Sizzling Rice Soup

Appetizer

Egg Roll & Fried Prawns

Choice of Rice

B. B. Q. Pork Fried Rice, Vegetable Fried Rice or Steam Rice

Select one entree for each person

1. Sweet and Sour Chicken (Deep Fried)
2. Sweet and Sour Prawns (Deep Fried)
3. Sweet and Sour pork (Deep Fried)
4. Kung Pao Chicken (white meat) (with peanut)
5. Broccoli Beef
6. Mongolian Beef
7. Hunan Chicken (white meat)
8. Cashew Nut Chicken (white meat)
9. Orange Chicken (Deep Fried)
10. Combination Chow Mein or Vegetable Chow Mein
11. Snow Peas Chicken (white meat)
12. Szechuan Style Prawns
13. Mandarin Fish Fillet (Deep Fried)
14. Peking Style Spareribs (Deep Fried)
15. Lemon Chicken Fillet (Deep Fried)
16. Mu Gu Gai Pan (white meat)

GREAT WALL DINNER

\$18.80 Per Person

(Minimum of Two or More Persons)

Choice of Soup

Seafood Soup, Sizzling Rice Soup, Shredded Duck Soup or Hot and Sour Soup

Appetizer

Combination Appetizers (Egg Roll, Fried Prawns and B.B.Q. Spareribs)

Choice of Rice or Chow Mein

B. B. Q. Pork Fried Rice, Vegetable Fried Rice, Vegetable Chow Mein or Steam Rice

Select one entree for each person

1. General's Chicken (Deep Fried)
2. Szechuan Green Bean Chicken or Pork or Beef
3. Mongolian Chicken or Beef
4. Kung Pao Three Kind (Beef, Chicken & Shrimps)
5. Mandarin Prawns (Deep Fried)
6. Cashew Nut Prawns
7. Prawns in Lobster Sauce
8. Orange Fish Fillet (Deep Fried)
9. Sautéed "Happy Family"
10. Three Ingredients Seafood (Shrimp, Squid & Scallop)
11. Rainbow Duck (Boneless)
12. Fried ToFu with Chicken & Shrimps in Garlic Sauce
13. Walnut Chicken (Deep Fried)

We Arrange Private Parties

Gratuity Charge, For a Party of 6 or More.

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DRINKS & DESSERTS

Cold Drinks

| | |
|---------------------|--------|
| Apple Juice..... | \$2.00 |
| Iced Tea..... | \$1.75 |
| Lemonade..... | \$1.75 |
| Soft Drinks..... | \$1.75 |
| Bottled Water..... | \$1.75 |
| Milk Shake..... | \$3.80 |
| Rootbeer Float..... | \$3.80 |

Hot Drinks

| | |
|--------------------|---------------|
| Coffee..... | \$1.75 |
| Hot Chocolate..... | \$1.75 |
| Hot Tea..... | \$0.75/Person |

Beer

| | |
|------------------|--------|
| Non-Alcohol..... | \$3.00 |
| Domestic..... | \$3.00 |
| Import..... | \$3.80 |

Ice Cream Flavors

| | |
|-------------------|--------|
| Strawberry..... | \$2.95 |
| Fried Banana..... | \$3.80 |
| Chocolate..... | \$2.95 |
| Green Tea..... | \$2.95 |
| Vanilla..... | \$2.95 |
| Sundae..... | \$3.80 |

Seafood

(Steam Rice Not Include)

| | |
|---------------------------------------|-------|
| SWEET & SOUR PRAWNS (Deep Fried)..... | 10.75 |
|---------------------------------------|-------|

家禽 Fowl

| | |
|---|--------------|
| 秘制五香鹹雞 (半) | \$13.00 |
| SPICED CHICKEN | |
| 菜蔬上湯黃毛雞 (半) | \$19.00 |
| SUPREME CHICKEN WITH VEGETABLES | |
| 白切黃毛雞 (半) | \$13.00 |
| STEAMED SUPREME CHICKEN (half) | |
| 蔥油淋雞 (半) | \$11.00 |
| STAMEN CHICKEN w/ginger scallion (half) | |
| 當紅炸子雞 (半) | \$11.00 |
| CRAPY FRIED CHICKEN (half) | |
| 鹽焗雞球 | \$10.50 |
| CHICKEN WITH CASHW NUTS | |
| 杏仁雞丁 | \$10.50 |
| ALMOND CHICKEN BREAST | |
| 宮保雞丁 | \$10.50 |
| KUNG HOW CHICKEN BREAST | |
| 乾芝雞排 | \$10.50 |
| DRIE FRIED CHICKEN BREAST w/SPICY SAUCE | |
| 西檸雞排 | \$10.50 |
| DATE FRIED CHICKEN BREAST w/LEMON SAUCE | |
| 甜酸雞排 | \$10.50 |
| DRIE FRIED CHICKEN BREAST w/SPICY & SNA SAUCE | |
| 北京片皮鴨 | \$32.00 |
| FERING DUCK WITH STEAMED RUM | |
| 紅燒乳鴿 | \$12.00 |
| DRIE FRIED SQUAB | |
| 琵琶乳鴿 (預定) | MARKET PRICE |
| BARBECUED SQUAB (advance order required) | |
| 脆皮炸子雞 (預定) | MARKET PRICE |
| STUFFED BONELESS CHICKEN | |
| WITH STICKY RICE (advance order required) | |
| 百寶菜子全鴨 (預定) | MARKET PRICE |
| SUPREME DUCK (advance order required) | |

牛肉 Beef

| | |
|---|---------|
| 蜜椒牛仔骨 | \$12.50 |
| BEF SHORT RIBS w/HONEY & PEPPER SAUCE | |
| X.O. 牛仔骨 | \$13.50 |
| BEF SHORT RIBS WITH NO SAUCE | |
| X.O. 甜豆牛仔骨 | \$16.00 |
| SALTED FILETS OF BEEF AND SNAP PEAS WITH HMO SAUCE | |
| 黑椒炒牛柳 | \$15.00 |
| SALTED BLACK PEPPER FILETS OF BEEF | |
| 茄汁鮮仔骨牛柳 | \$15.00 |
| SALTED FILETS OF BEEF AND SNAP PEAS WITH BARBECUE SAUCE | |
| 蒙古牛肉 | \$10.50 |
| MONGOLIAN BEEF | |
| 宮保牛肉 | \$10.50 |
| KUNG HOW BEEF | |
| 蠔油牛肉 | \$10.50 |
| BEEF WITH OYSTER SAUCE | |
| 薑蔥炒牛肉 | \$10.50 |
| BEEF WITH GINGER & SCALLION | |
| 陳豆炒牛肉 | \$10.50 |
| BEEF WITH TENDER GREENS | |
| 芥蘭炒牛肉 | \$10.50 |
| BEEF WITH CHINESE BROCCOLI | |
| 西蘭花牛肉 | \$10.50 |
| BEEF WITH BROCCOLI | |

豬肉 Pork

| | |
|--|---------|
| 蜜辣木頭肉 | \$10.50 |
| MOO SHU PORK WITH EGGS (6-pun cake) | |
| 豆乾鴨腿仔 | \$10.50 |
| FERING SPAREIRBS | |
| 椒鹽排骨 | \$10.50 |
| SPICED SALTED BAKED SPAREIRBS | |
| 蒜香排骨 | \$10.00 |
| DEEP FRIED PORK MEAT w/SWEET & SOUR SAUCE | |
| 生炒雞骨 | \$10.00 |
| DEET AND SOUR SPAREIRBS | |
| 瑤柱蒸肉餅 | \$10.50 |
| STAMEN PORK HASH w/SHREDDED DRIED SCALLOPS | |
| 鹹魚煎肉餅 | \$10.50 |
| PAN FRIED PORK HASH WITH SALTED FISH | |
| 鹹魚蒸肉餅 | \$10.00 |
| STEAMED PORK HASH WITH SALTED FISH | |
| 鹹蛋蒸肉餅 | \$9.00 |
| STEAMED PORK HASH w/SALTED DUCK EGGS | |

煲仔 Clay Pot

| | |
|---|---------|
| 尚參鮮什菌煲 | \$20.00 |
| SIA CUCUMBERS AND FRESH ASSORTED MUSHROOMS IN CLAY POT | |
| 金針雲耳白菇雞煲 | \$20.00 |
| DRIED LUT FUNGUS & CLOVED GAR MUSHROOMS w/FILET OF SQUAB IN CLAY POT | |
| 啫味田雞煲 | \$17.00 |
| SIZZLING FRESH FROG IN CLAY POT | |
| 潮式芥菜鹽煲 | \$11.50 |
| AUTOTARD GREENS WITH HAN SOUP IN CLAY POT | |
| 海鮮豆腐煲 | \$12.50 |
| SEAFOOD COMBINATION w/BEAN CURD IN CLAY POT | |
| 枝竹蒸羊腩 | \$13.00 |
| STEWED LAMB w/FRIED BEAN CURD IN CLAY POT | |
| 火腩生蠔煲 | \$41.00 |
| OPSTER WITH ROAST PORK IN CLAY POT | |
| 香芋鹽焗雞 | \$13.00 |
| TARO & PRESERVED PORK/DUCK WITH COCONUT SAUCE IN CLAY POT | |
| 鹹魚肉粒茄子煲 | \$11.50 |
| EGG PLANT & MINCED PORK WITH SALTED FISH IN CLAY POT | |
| 鹹魚雞粒豆腐煲 | \$11.50 |
| BEAN CURD & DICED CHICKEN WITH SALTED FISH IN CLAY POT | |
| 紅燒炸鱸豆腐煲 | \$10.00 |
| FRIED STUFFED BEAN CAKE WITH BLACK MUSHROOM IN CLAY POT | |
| 海參鴨掌煲 | \$11.50 |
| DUCK FILET w/CUCUMBER IN CLAY POT | |
| 梅菜扣肉煲 | \$10.00 |
| STEWED PORK w/SALTED CABBAGE IN CLAY POT | |
| 瑤柱滑雞煲 | \$10.50 |
| SIZZLING CHICKEN IN CLAY POT | |
| 粉絲裙菜鮮肉煲 | \$10.50 |
| DRIED SHIMAP & SNA CABBAGE WITH VERMICELLI IN CLAY POT | |
| 火腩豆腐燴雞煲 | (特價) |
| FRESH LUT FISH & ROAST PORK WITH BEAN CAKE IN CLAY POT (market price) | |
| 話梅枝竹羊腩煲 | \$10.50 |
| SPAREIRBS AND PRESERVED FUMES IN CLAY POT | |

素菜 Vegetables & Bean Cake

| | |
|---|---------|
| 瑤柱扒豆苗 | \$19.00 |
| SALTED SNOW PEA SHOOTS w/DRIED SCALLOPS | |
| 蟹肉扒豆苗 | \$19.00 |
| SALTED SNOW PEA SHOOTS w/CRAAB MEAT | |
| 蒜子炒豆苗 | \$14.00 |
| SALTED SNOW PEA SHOOTS w/GARLIC SAUCE | |
| 上湯豆苗 | \$16.00 |
| SALTED SNOW PEA SHOOTS w/HAM IN BROTH | |
| 上湯菜遠 | \$13.00 |
| SALTED TENDER GREENS w/HAM IN BROTH | |
| 蒜子菜遠 | \$9.50 |
| SALTED TENDER GREENS w/GARLIC SAUCE | |
| 蒜子菠菜 | \$9.50 |
| SALTED SPINACH WITH GARLIC SAUCE | |
| 四乳柳絲水滷菜 | \$12.00 |
| SALTED ON CHOW WITH GARLIC SAUCE | |
| 金銀蛋上湯豆腐 | \$16.00 |
| SALTED DUCK EGGS & PRESERVED DUCK LEGGS WITH SNOW PEA SHOOTS IN BROTH | |
| 金銀蛋上湯菜蔬 | \$11.00 |
| SALTED DUCK EGGS & PRESERVED DUCK EGGS WITH FISH CHOW IN BROTH | |
| 金銀蛋上湯菜蔬 | \$10.50 |
| SALTED DUCK EGGS & PRESERVED DUCK EGGS WITH SPINACH IN BROTH | |
| 鹹菜豆腐 | \$9.00 |
| SPICED DRY BEANED STRING BEANS WITH MINCED PORK | |
| 乾菇四季豆 | \$9.50 |
| SPICED DRY BEANED STRING BEANS WITH MINCED PORK | |
| 羅漢上素 | \$10.50 |
| CHINESE VEGETARIAN PLATE | |

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|--|---------|
| 魚腐浸豆腐 | \$16.00 |
| FISH TOFU AND BEAN SPROUTS IN CLEAR BROTH | |
| 魚香茄子 | \$9.00 |
| SPICED EGG PLANT WITH MINCED PORK | |
| 蠔油雞翅 | \$9.50 |
| CHINESE BROCCOLI WITH OYSTER SAUCE | |
| 紅燒水豆腐 | \$10.50 |
| SALTED DRIE FRIED BEAN CAKE w/SHREDDED PORK | |
| 瑤柱扒芥菜膽 | \$13.50 |
| SALTED MUSTARD GREENS w/CRAAB MEAT | |
| 蟹肉扒芥菜膽 | \$13.50 |
| SALTED MUSTARD GREENS w/CRAAB MEAT | |
| 芥菜滑龍利球 | \$16.50 |
| SALTED MUSTARD GREENS w/FILET OF FLOUNDER | |
| 百花釀豆腐 | \$8.50 |
| STEAMED OR DRIE FRIED STUFFED BEAN CAKE | |
| FRESH ASSORTED MUSHROOMS, TENDER GREENS WITH TUFU | \$13.00 |
| 芥菜熟冬菇滑豆腐 | \$11.00 |
| SALTED MUSTARD GREENS WITH DRIE FRIED BEAN CAKE & CHINESE MUSHROOM | |

炒飯 Fried Rice

| | |
|---|---------|
| 福州炒飯 | \$13.50 |
| PRawns & SCALLOPS OVER FRIED RICE | |
| 瑤柱雪花炒飯 | \$12.50 |
| SHREDDED DRIED SCALLOPS FRIED RICE | |
| 大蝦炒飯 | \$11.00 |
| PRawns FRIED RICE | |
| 鯪魚香粒炒飯 | \$11.00 |
| DICED CHICKEN WITH SALTED FISH FRIED RICE | |
| 揚州炒飯 | \$9.50 |
| CRAAT DATTEN COMBINATION FRIED RICE | |
| 蝦仁炒飯 | \$9.00 |
| SHIMAP FRIED RICE | |
| 叉燒炒飯 | \$9.00 |
| BARBECUED PORK FRIED RICE | |
| 生炒牛肉飯 | \$9.00 |
| 鹹肉炒飯 | \$9.00 |
| DICED CHICKEN FRIED RICE | |
| 什菜炒飯 | \$9.00 |
| MIXED VEGETABLE FRIED RICE | |
| 白飯 (每位) | \$1.75 |
| STEAMED RICE (per person) | |

炒麵、粉 Chow Mein & Chow Fun

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|--|---------|
| 豉椒龍鳳炒河 | \$15.00 |
| GOOD CHITT FENG CHOW FUN w/BLACK BEAN SAUCE | |
| 鹹菜銀片炒炒河 | \$15.00 |
| CHOW FUN w/SALTED SEA COINCH & PALLIARU/VEGETABLES | |
| 瑤柱薑蔥撈牛筋 | \$10.50 |
| DRY SCALLOPS w/SCALLION & GINGER LO MEIN | |
| 韭菜瑤柱乾燒伊麵 | \$11.50 |
| FRIED NOODLES w/SHRED DRIE DRIED SCALLOPS | |
| 韭菜鮮肉乾燒伊麵 | \$11.50 |
| FRIED NOODLES WITH CRAAB MEAT | |
| 海鮮炒麵 | \$14.00 |
| SEAFOOD CHOW MEIN | |
| 南蕘蝦球炒河 | \$10.50 |
| SCAMPEL DUCKS w/PRawns CHOW FUN | |
| 火鴨絲炒麵粉 | \$10.50 |
| RICE NOODLE w/SHU DRIED DUCK MEAT | |
| XO乾炒牛河 | \$10.50 |
| BEF CHOW FUN WITH NO SAUCE | |
| 雪菜鴨絲炒米 | \$10.00 |
| BAKED NOODLE w/CHICKEN MEAT & SNOW CABBAGE | |
| 担擔炒麵 | \$10.00 |
| GREAT EASTERN COMBINATION CHOW MEIN | |
| 蝦球炒麵 | \$10.00 |
| PRawns CHOW MEIN | |

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|--|---------|
| 雞球炒麵 | \$9.50 |
| CHICKEN CHOW MEIN | |
| 叉燒炒麵 | \$9.50 |
| BARBECUED PORK CHOW MEIN | |
| 牛肉炒麵 | \$9.50 |
| BEEF CHOW MEIN | |
| 蕃茄牛肉炒麵 | \$9.50 |
| BEEF CHOW MEIN WITH TOMATO SAUCE | |
| 脆皮乾炒牛河 | \$9.50 |
| BEF CHOW FUN WITH BLACK BEAN SAUCE (dry) | |
| 雞球乾炒牛河 | \$9.50 |
| CHICKEN CHOW FUN | |
| 星洲炒米粉 | \$9.50 |
| SINGAPORE STYLE RICE NOODLE | |
| 波油魚炒幼麵 | \$9.00 |
| SUPREME SNOW SAUCE CHOW MEIN | |
| 黑椒牛肉絲炒烏冬粉 | \$10.00 |
| SALTED UDON WITH BLACK PEPPERED FILETS OF BEEF | |

炒麵、米粉、河粉同價
CHOW MEIN, RICE NOODLE, CHOW FUN SAME PRICE
港式炒麵、粉 \$4.50
HONG KONG STYLE & PAN FRIED NOODLE ADD \$1.00

雲吞湯麵類 Won Ton/ Boiled Noodle Soup

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|--|---------|
| 火鴨粒伊府雲吞 | \$13.50 |
| DEEP FRIED WON TON SOUP w/ROCKED DUCK MEAT | |
| 薑蔥吞湯 | \$13.00 |
| GREAT EASTERN WON TON SOUP | |
| 蝦雲吞湯 | \$9.00 |
| CRAAT DATTEN COMBINATION FRIED RICE | |
| 火鴨雲吞湯 | \$9.00 |
| WON TON SOUP WITH ROAST DUCK | |
| 叉燒雲吞湯 | \$9.00 |
| WON TON SOUP WITH BARBECUED PORK | |
| 牛肉雲吞湯 | \$9.00 |
| WON TON SOUP WITH BEEF | |
| 雲吞湯 | \$7.00 |
| WON TON SOUP | |
| 楊州伊麵 | \$13.00 |
| YOUNG CHOW YEE NOODLE SOUP | |
| 鴻運伊麵 | \$13.00 |
| CRAAT MEAT NOODLE SOUP | |
| 雪菜鴨絲湯麵粉 | \$13.00 |
| THIELED DRIED DUCK MEAT & SNOW CABBAGE WITH RICE NOODLE SOUP | |
| 雪菜肉絲湯粉 | \$9.00 |
| SHREDDED PORK & SNOW CABBAGE w/RICE NOODLE SOUP | |
| 榨菜肉絲湯米粉 | \$9.00 |
| SHREDDED PORK & PRESERVED NOBLE w/RICE NOODLE SOUP | |
| 火腿泡麵 | \$9.00 |
| ROAST DUCK NOODLE SOUP | |
| 脆排骨湯河粉 | \$9.00 |
| R.B.Q. SPAREIRBS WITH FUN SOUP | |

粥品 Porridge

| | |
|---|---------|
| 田雞牛肉粥 | \$18.00 |
| FRESH FROG & BEEF IN PORRIDGE | |
| 瑤柱牛肉粥 | \$17.00 |
| SHREDDED DRIED SCALLOPS & BEEF IN PORRIDGE | |
| 海鮮粥 | \$9.00 |
| SEAFOOD IN PORRIDGE | |
| 蝦仔粥 | \$9.00 |
| CRAAB IN PORRIDGE | |
| 生滾牛肉粥 | \$7.50 |
| BEEF IN PORRIDGE | |
| 皮蛋灌肉粥 | \$7.50 |
| SHREDDED PORK & PRESERVED DUCK EGGS IN PORRIDGE | |



GREAT EASTERN RESTAURANT

649 Jackson Street, San Francisco, CA 94133
415-386-2500 415-386-5803 (fax)

Open Daily: 10:00 a.m. ~ 1:00 a.m.

通宵閣

*辣 Hot & Spicy

游水海鮮
Seafood

(全部市價 All Items Market Price)

Table with 2 columns: Item Name and Price. Items include Pacific Lobster, Crab, Shrimp, and various seafood dishes with prices ranging from \$19.50 to \$20.50.

頭盤 Appetizers

Table with 2 columns: Item Name and Price. Items include Seafood Appetizers, Crab, Shrimp, and various appetizers with prices ranging from \$9.50 to \$17.50.

湯類 Soup

Table with 2 columns: Item Name and Price. Items include various soups like Crab, Shrimp, and Seafood Soups with prices ranging from \$43.00 to \$56.50.

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$10.00 to \$11.00.

海鮮 Seafood

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$17.00 to \$21.50.

迎賓閣精美套餐
Great Eastern Chef's Selections

特選海鮮套餐 \$108.00

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$8.50 to \$11.00.

精選豪華套餐 \$168.00

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$17.00 to \$21.50.

Family Style Dinner

Two Person Minimum

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$20.00 to \$26.00.

Deluxe Dinner

\$39.00 per person

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$17.00 to \$21.50.

燒味

Barbecued Appetizers

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$13.00 to \$15.00.

廚師介紹
Chef's Selection

Table with 2 columns: Item Name and Price. Items include Seafood, Crab, Shrimp, and various seafood dishes with prices ranging from \$12.00 to \$22.00.

游水海鲜 Seafood
1. 斑翅鮮身 SPOT PRAWNS
2. 斑翅鮮身 SPOT PRAWNS
3. 斑翅鮮身 SPOT PRAWNS
4. 斑翅鮮身 SPOT PRAWNS
5. 斑翅鮮身 SPOT PRAWNS
6. 斑翅鮮身 SPOT PRAWNS
7. 斑翅鮮身 SPOT PRAWNS
8. 斑翅鮮身 SPOT PRAWNS
9. 斑翅鮮身 SPOT PRAWNS
10. 斑翅鮮身 SPOT PRAWNS
11. 斑翅鮮身 SPOT PRAWNS
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23. 斑翅鮮身 SPOT PRAWNS
24. 斑翅鮮身 SPOT PRAWNS
25. 斑翅鮮身 SPOT PRAWNS
26. 斑翅鮮身 SPOT PRAWNS
27. 斑翅鮮身 SPOT PRAWNS

湯類 Soup
34. 紅燒天九翅 (每位) \$48.00
35. 紅燒蟹肉翅 (每位) \$32.00
36. 紅燒鮮魷翅 (每位) \$28.00
37. 水魚翅竹絲雞
38. 紅燒大生翅
39. 紅燒大生翅
40. 紅燒大生翅
41. 紅燒大生翅
42. 紅燒大生翅
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66. 紅燒大生翅

燒味 Barbecued Appetizers
67. 燒味拼盤 \$33.00
68. 燒味拼盤 \$33.00
69. 燒味拼盤 \$33.00
70. 燒味拼盤 \$33.00
71. 燒味拼盤 \$33.00
72. 燒味拼盤 \$33.00
73. 燒味拼盤 \$33.00
74. 燒味拼盤 \$33.00
75. 燒味拼盤 \$33.00
76. 燒味拼盤 \$33.00
77. 燒味拼盤 \$33.00
78. 燒味拼盤 \$33.00
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84. 燒味拼盤 \$33.00
85. 燒味拼盤 \$33.00
86. 燒味拼盤 \$33.00
87. 燒味拼盤 \$33.00
88. 燒味拼盤 \$33.00
89. 燒味拼盤 \$33.00
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95. 燒味拼盤 \$33.00
96. 燒味拼盤 \$33.00
97. 燒味拼盤 \$33.00
98. 燒味拼盤 \$33.00
99. 燒味拼盤 \$33.00
100. 燒味拼盤 \$33.00

豬肉 Pork
113. 豉汁蒸排骨 \$10.50
114. 豉汁蒸排骨 \$10.50
115. 豉汁蒸排骨 \$10.50
116. 豉汁蒸排骨 \$10.50
117. 豉汁蒸排骨 \$10.50
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148. 豉汁蒸排骨 \$10.50
149. 豉汁蒸排骨 \$10.50
150. 豉汁蒸排骨 \$10.50

頭柱 Appetizers
18. 生炆游水鮮翅 \$20.50
19. 生炆游水鮮翅 \$20.50
20. 生炆游水鮮翅 \$20.50
21. 生炆游水鮮翅 \$20.50
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48. 生炆游水鮮翅 \$20.50
49. 生炆游水鮮翅 \$20.50
50. 生炆游水鮮翅 \$20.50

海鮮 Seafood
82. 雙肉西芹炒鮮魷 \$17.00
83. 雙肉西芹炒鮮魷 \$17.00
84. 雙肉西芹炒鮮魷 \$17.00
85. 雙肉西芹炒鮮魷 \$17.00
86. 雙肉西芹炒鮮魷 \$17.00
87. 雙肉西芹炒鮮魷 \$17.00
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96. 雙肉西芹炒鮮魷 \$17.00
97. 雙肉西芹炒鮮魷 \$17.00
98. 雙肉西芹炒鮮魷 \$17.00
99. 雙肉西芹炒鮮魷 \$17.00
100. 雙肉西芹炒鮮魷 \$17.00

家禽 Fowl
98. 家鄉上湯焗毛雞 (半) \$19.00
99. 家鄉上湯焗毛雞 (半) \$19.00
100. 家鄉上湯焗毛雞 (半) \$19.00
101. 家鄉上湯焗毛雞 (半) \$19.00
102. 家鄉上湯焗毛雞 (半) \$19.00
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107. 家鄉上湯焗毛雞 (半) \$19.00
108. 家鄉上湯焗毛雞 (半) \$19.00
109. 家鄉上湯焗毛雞 (半) \$19.00
110. 家鄉上湯焗毛雞 (半) \$19.00
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118. 家鄉上湯焗毛雞 (半) \$19.00
119. 家鄉上湯焗毛雞 (半) \$19.00
120. 家鄉上湯焗毛雞 (半) \$19.00

煲仔 Clay Pot
133. 海鮮鮮什燴煲 \$20.00
134. 海鮮鮮什燴煲 \$20.00
135. 海鮮鮮什燴煲 \$20.00
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147. 海鮮鮮什燴煲 \$20.00
148. 海鮮鮮什燴煲 \$20.00
149. 海鮮鮮什燴煲 \$20.00
150. 海鮮鮮什燴煲 \$20.00

1935 Taraval St Between 29th & 30th Ave
S.F. CA94116
Open 7 Day
Sun-Thu: 11:00-9:30PM
Fri-Sat : 1100-10:00PM

| | |
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| <p>特價套餐 \$38</p> <p>海鮮豆腐羹 薑蔥焗中蝦 蒜茸蒸肉排 紅燒豆腐魚 上海青魚煲 紅燒乳鴿 是日甜品</p> | <p>歡樂套餐 \$68</p> <p>韭菜瑤柱羹 發財雙龍 一品海味 黑椒鹽豬扒 黑椒鹽雞扒 炒雙龍蝦 炸肉片雙蔬 清蒸大龍蝦 上湯焗龍蝦 是日甜品</p> |
| <p>三人翅餐 \$2.60</p> <p>紅燒乳鴿翅 古法清炒蝦球 菜遠花枝拼 薑蔥焗排骨 是日甜品</p> | <p>合家歡套餐 \$108</p> <p>四色拼盤 碧綠雙龍蝦 瑤柱雙龍蝦 蟹肉海味羹 蟹肉海味羹 XO醬焗龍蝦 瑤柱扒雙蔬 瑤柱扒雙蔬 清蒸大龍蝦 揚州炒飯 是日甜品</p> |

Special B
\$ 8.95 Per Person
Won Ton Soup
Crispy Fried Prawns
Fillets in Sweet & Sour Sauce
Szechuan Beef
Shrimp Fried Rice

For 3 Person Add
Chicken in Lemon Sauce
For 4 Person Add
Broccoli Prawns
For 5 Person Add
Buttered Scallops in Garlic Sauce

1. 腐 鼓 菜 羹 Sour Cucumber with Jelly Fish
2. 海 蜇 分 鑊 Sliced Pork w/Jelly Fish
3. 北 燒 鴨 (3 隻) Braised Quail (3)
4. 梅 菜 和 肉 卷 Chinese Style Bacon & Mustard Green
5. 成 魚 蛋 五 花 拼 Steamed Pork Fat Meat & Salt Fish
6. 京 都 肉 扒 Peking Style Pork Spareribs
7. 椒 鼓 排 骨 Spiced Salt Pork Spareribs
8. 蒸 汁 游 水 蝦 Steamed Spareribs w/Black Bean Sauce
9. 淳 菜 排 骨 Bitter Melon w/Spareribs in Black Bean Sauce
10. 蔥 肉 餅 卷 Spring Roll w/Scallions
11. 豉 汁 小 炒 Chinese Style炒 on Sausage w/Vegetable
12. 白 灼 中 蝦 Steamed Prawns w/Soy Sauce
13. 碧 綠 雞 鳳 翅 The Vegetable w/Prawns Chicken in Garlic Sauce
14. 豉 汁 炸 花 枝 Sautered Clams w/Black Bean Sauce
15. 椒 醬 花 枝 燒 Sautered Squid w/Shrimp Sauce
16. 椒 豉 花 枝 枝 Squid & Pepper Squid
17. 石 花 菜 蒸 茄 子 Steamed Shrimp Ball w/Tofu
18. 石 花 菜 蒸 茄 子 Braised Shrimp Stuffed Egg Plant in Black Bean
19. 外 炸 雞 翅 塊 Deep Fried Shuffled Chicken
20. 干 煎 龍 利 Deep Fried Flounder
21. 脆 皮 炸 子 雞 (半 隻) Crispy Fried Chicken (Half)
22. 沙 薑 鹽 焗 雞 (半 隻) House Special Salted Chicken (Half)
23. 五 香 牛 蹄 膀 肉 5 Spiced Beef
24. 金 針 羊 耳 菜 牛 蹄 膀 Deep Shredded Mushroom w/Beef
25. 菜 遠 牛 蹄 膀 Beef w/Tender Greens
26. 菜 遠 斑 排 Fish Fillets w/Tender Greens
27. 椒 汁 啫 哩 魚 蛋 Fish Ball w/Curry Sauce
28. 北 燒 豆 苗 Braised Tofu w/Mushroom & Vegetable
29. 炸 油 芥 蘭 Broccoli w/Oyster Sauce
30. 蒜 子 西 芹 菜 Water Crest w/Garlic Sauce
31. 蒜 遠 上 湯 Deluxe Vegetable
32. 桂 竹 紐 絲 炒 Rock Cod Fillets w/Dried Tofu
33. 紅 燒 扒 鴨 翅 Braised Catfish w/Garlic
34. 紹 興 醉 雞 飯 Cabbage & Rice Noodle w/Shrimp
35. 香 肉 肉 排 蒸 Steamed Pork w/In House Sauce
36. 桂 竹 紐 絲 炒 Stewed Beef & Dry Star Aniseed w/Soy Sauce
37. 成 魚 雞 粒 三 豆 煲 Salt Fish & Chicken w/Tofu
38. 椒 汁 啫 哩 雞 飯 Chicken w/Coconut Curry Sauce
39. 古 法 清 燉 雞 飯 Chicken w/Sausage Bamboo Shoots in Soy Sauce

| 頭 樓 | |
|-----------|--|
| 40. 北京片皮鴨 | Peking Duck.....(Half) 9.00 (Whole) 17.00 |
| 41. 脆皮炸子雞 | Deep Fried Sealod Combination Plate.....8.50 |
| 42. 菜膽 | Vegetable Egg Rolls (4).....3.50 |
| 43. 炸雞 | Fried Chicken Wings.....4.75 |
| 44. 脆皮炸子雞 | Pot Stickers (6) Pot Filling.....4.00 |
| 45. 炸雞 | Deep Fried Squid.....4.50 |
| 46. 炸雞 | Crispy Fried Prawns.....5.95 |
| 47. 炸雞 | Fried Oysters.....6.50 |
| 48. 炸雞 | Crispy Fried Scallops.....5.50 |
| 49. 炸雞 | Fried Wonton.....3.50 |
| 50. 炸雞 | Prawns Salad.....9.50 |
| 51. 炸雞 | Chicken Salad.....5.50 |

| 特別介紹 SPECIAL ORDER | |
|--------------------|---|
| 52. 龍蝦沙律 (每磅) | Lobster Salad (By Appointment).....(8) 4-8 Person 33.00 |
| 53. 馳名瑤柱糯米雞 (每磅) | Crispy Chicken Stuffed with Sticky Rice Dried Scallops (By Appointment).....(4) 9-10 Person 49.00 |
| 55. 八寶冬瓜盅 (每盅) | Soup in Steam Winter Melon (By Appointment).....28.00 |
| 56. 金翅荷香龍蝦伴蒸雞 | Steamed Frog on Lotus Leaf.....12.95 |
| 57. 金翅荷香龍蝦伴蒸雞 | Steamed Quail on Lotus Leaf.....10.95 |

| 湯 類 SOUP | |
|----------------|--|
| 58. 紅燒大蛇翅 (每位) | Shark Fin Thick Soup (Per Person).....19.00 |
| 59. 紅燒大蛇翅 | Cat Man & Shark Fin Thick Soup.....19.00 |
| 60. 紅燒大蛇翅 | Chicken & Shark Fin Thick Soup.....15.00 |
| 61. 紅燒大蛇翅 | Dried Scallops w/ Yellow Chive Soup.....9.75 |
| 62. 紅燒大蛇翅 | Fish Maw With Crab Meat Soup.....9.75 |
| 63. 紅燒大蛇翅 | Fresh Clams w/ Chinese Wine Soup.....7.25 |
| 64. 紅燒大蛇翅 | Stuffed Pork Mustard Greens & Salted Egg Soup.....4.95 |
| 65. 紅燒大蛇翅 | Peas & Egg & Sliced Pork in Choline Soup.....4.50 |
| 66. 紅燒大蛇翅 | Chicken Wonton Soup.....4.50 |
| 67. 紅燒大蛇翅 | Water Chest w/ Ling Fish Bell Soup.....9.75 |
| 68. 紅燒大蛇翅 | B.B.Q. Wonton Soup.....4.50 |
| 69. 紅燒大蛇翅 | Wonton Soup (Shrimp & Pork Filling) 3.95 |
| 70. 紅燒大蛇翅 | Hot Wonton Soup.....9.75 |
| 71. 紅燒大蛇翅 | Beef Wonton Soup.....4.75 |
| 72. 紅燒大蛇翅 | Hot & Sour Soup w/ Crab Meat Soup.....4.95 |
| 73. 紅燒大蛇翅 | Fresh Crab Meat w/ Sweet Corn Soup.....6.75 |
| 74. 紅燒大蛇翅 | Egg Flower Soup.....3.95 |
| 75. 紅燒大蛇翅 | Hot & Sour Soup w/ Pork.....4.95 |

| 大廚介紹原盅合時炖靚湯 SPECIAL CLAY POT SOUP | |
|-----------------------------------|----------------------------------|
| PER PERSON | |
| 76. 花旗參燉雞湯 (2人) | Ginseng w/ Quail Soup.....1.75 |
| 77. 花旗參燉雞湯 (2人) | Ginseng w/ Chicken Soup.....2.25 |
| 78. 滋補杞子燉雞湯 (2人) | Corn Meat Soup.....2.25 |
| 79. 滋補杞子燉雞湯 (2人) | Soft Shell Turtle Soup.....2.75 |
| 80. 紅燒大蛇翅 (2人) | Shark Fin w/ Crab Meat.....4.95 |
| 81. 紅燒大蛇翅 (2人) | Chicken Shark Fin Soup.....4.50 |

| 精選小菜 HOUSE SPECIAL | |
|--------------------|--|
| 82. 紅燒大蛇翅 | Roasted Braised Squab.....7.95 |
| 83. 紅燒大蛇翅 | Soy Sauce & Squab.....7.95 |
| 84. 紅燒大蛇翅 | Soy Sauce Quail.....5.50 |
| 85. 紅燒大蛇翅 | Barbecued Duck (Half) 8.50 (Whole) 13.50 |
| 86. 紅燒大蛇翅 | Combination Vegetables w/ Fish Garlic Sauce.....9.25 |
| 87. 紅燒大蛇翅 | Fish Fillet in Salt & Pepper.....9.95 |
| 88. 紅燒大蛇翅 | Frog in Salt & Pepper.....8.95 |
| 89. 紅燒大蛇翅 | Giant Abalone Steamed Fish w/ Sea Cucumber.....11.00 |
| 90. 紅燒大蛇翅 | Giant Abalone Steamed Fish w/ Sea Cucumber.....15.95 |
| 91. 紅燒大蛇翅 | Stuffed in Mixed Squab (8 piece of lettuce) 11.60 |
| 92. X.O. 蟹皇豆腐 | Sweet Peas w/ Scallops in X.O. Sauce.....9.95 |
| 93. 紅燒大蛇翅 | Deep Fried Sanddab w/ Vegetables.....12.95 |
| 94. 紅燒大蛇翅 | Lettsu Wrapped w/ Combination Seafood.....9.95 |
| 95. 紅燒大蛇翅 | Ginger & Scallion Pan Fried Chicken.....(Half) 9.90 |
| 96. 紅燒大蛇翅 | Shrimp Egg Foo Yung.....9.80 |
| 97. 紅燒大蛇翅 | Chicken Egg Foo Yung.....4.75 |
| 98. 紅燒大蛇翅 | B.B.Q. Pork Egg Foo Yung.....4.75 |
| 99. 紅燒大蛇翅 | Ma Shu Pork (Four Pan Cakes).....5.50 |
| 100. 紅燒大蛇翅 | Ma Shu Chicken (Four Pan Cakes).....5.50 |

| 海鮮類 SEAFOOD | |
|--------------------|---|
| 101. 上湯游水龍蝦或游水蟹 | Sauteed Lobster or Crab in House Sauce.....Seasonal |
| 102. 薑蔥游水龍蝦或游水蟹 | Crab w/ Ginger & Scallion or Lobster.....Seasonal |
| 103. X.O. 游水龍蝦或游水蟹 | Sauteed Lobster or Crab in X.O. Sauce.....Seasonal |
| 104. 大干龍蝦或游水蟹 | Grilled Lobster or Crab in Spicy Sauce.....Seasonal |
| 105. 椒鹽游水龍蝦或游水蟹 | Salt & Pepper Lobster or Crab.....Seasonal |
| 106. 豉汁游水龍蝦或游水蟹 | Lobster or Crab in Black Bean Sauce.....Seasonal |
| 107. 清蒸大龍蝦 | Steamed Flounder.....Seasonal |
| 108. 清蒸大龍蝦 | Crispy Fried Flounder.....Seasonal |
| 109. 清蒸游水蟹 | Steamed Talaboa.....Seasonal |
| 110. 清蒸游水蟹 | Steamed Bass.....Seasonal |
| 111. 椒鹽游水蟹 | Steamed Catfish w/ Black Bean Sauce.....Seasonal |
| 112. 椒鹽游水蟹 | Deep Fried Catfish.....Seasonal |
| 113. 豉汁蒸龍蝦 | Steamed Oysters in Black Bean Sauce.....9.50 |
| 114. 豉汁蒸龍蝦 | Kung Pao Prawns.....7.95 |
| 115. 椒鹽明蝦 | Salt & Pepper Prawns.....9.95 |
| 116. 椒鹽明蝦 | Prawns w/ Glazed Walnuts.....7.95 |
| 117. 豉汁明蝦 | Prawns Lobster Sauce.....7.95 |
| 118. 椒鹽明蝦 | Cashew Prawns.....7.95 |
| 119. 椒鹽明蝦 | Sauteed Squid.....8.95 |
| 120. 椒鹽明蝦 | Kung Pao Squid.....9.95 |
| 121. 椒鹽明蝦 | Kung Pao Scallops.....9.95 |
| 122. 椒鹽明蝦 | Sauteed Scallops.....8.95 |
| 123. 椒鹽明蝦 | Sauteed Combo Seafood in Garlic Sauce.....9.95 |
| 124. 椒鹽明蝦 | Sauteed Cornish in Garlic Sauce.....9.95 |
| 125. 椒鹽明蝦 | Sauteed Clams w/ Satay Sauce.....8.95 |
| 126. 椒鹽明蝦 | Sauteed Clams w/ Ginger & Scallion.....8.95 |
| 127. 椒鹽明蝦 | Prawns w/ Tender Greens.....7.95 |
| 128. 椒鹽明蝦 | Sauteed Scallops w/ Vegetable.....8.95 |
| 129. 椒鹽明蝦 | Squid in Cornish w/ Vegetable.....9.95 |
| 130. 椒鹽明蝦 | Sauteed Frog.....10.95 |

| 雞牛豬類 CHICKEN-BEEF-PORK | |
|------------------------|--|
| 131. 豉汁蒸雞 | Sweet & Sour Spareibs.....5.50 |
| 132. 椒鹽雞 | Steamed Salted Fish w/ Pork Chops.....5.75 |
| 133. 椒鹽雞 | Soft Pork Chop w/ Black Pepper.....5.50 |
| 134. 椒鹽雞 | Succulent Spicy Pork w/ Garlic Sauce.....5.50 |
| 135. 椒鹽雞 | Lemon Chicken.....5.75 |
| 136. 椒鹽雞 | General Tsao's Chicken.....5.75 |
| 137. 椒鹽雞 | Mongolian Chicken.....5.50 |
| 138. 椒鹽雞 | Sweet & Sour Chicken.....5.50 |
| 139. 椒鹽雞 | Chicken w/ Tender Green.....5.50 |
| 140. 椒鹽雞 | Cashew Nut Chicken.....5.50 |
| 141. 椒鹽雞 | Kung Pao Chicken.....5.50 |
| 142. 椒鹽雞 | Salt Chicken.....(Half) 5.00 (Whole) 10.00 |
| 143. 椒鹽雞 | Fried Crisp Skin Chicken.....(Half) 5.00 (Whole) 10.00 |
| 144. 椒鹽雞 | Chicken w/ Black Bean Sauce.....9.25 |
| 145. 椒鹽雞 | Beef Steak w/ Ginger & Scallion.....9.95 |
| 146. 椒鹽雞 | Beef Steak w/ House Sauce.....8.95 |
| 147. 椒鹽雞 | Ming Beef Steak.....9.95 |
| 148. 椒鹽雞 | Mongolian Beef.....9.25 |
| 149. 椒鹽雞 | Satay Beef.....8.25 |
| 150. 椒鹽雞 | Szechuan Style Beef.....9.25 |
| 151. 椒鹽雞 | Beef w/ Black Bean Sauce.....9.25 |
| 152. 椒鹽雞 | Beef w/ String Beans.....9.25 |
| 153. 椒鹽雞 | Beef in Oyster Sauce.....9.25 |

| 鐵板類 SIZZLING PLATTERS | |
|-----------------------|--|
| 154. 椒鹽雞 | Sizzling Chicken w/ Prawns in House Sauce.....9.95 |
| 155. 椒鹽雞 | Sizzling Chicken in House Sauce.....9.95 |
| 156. 椒鹽雞 | Sizzling Beef in House Sauce.....9.95 |
| 157. 椒鹽雞 | Sizzling Quail w/ Ginger & Scallion.....9.95 |
| 158. 椒鹽雞 | Sizzling Oyster in Ginger Scallops.....7.95 |
| 159. 椒鹽雞 | Sizzling Combination Seafood in House Sauce.....9.95 |
| 160. 椒鹽雞 | Sizzling Fish Fillets in Black Bean Sauce.....7.95 |

| 煲仔類 CLAY POT | |
|--------------|--|
| 161. 豉汁蒸雞 | Sea Cucumber & Black Walnuts in Clay Pot.....12.00 |
| 162. 豉汁蒸雞 | Roast Pork & Oyster in Clay Pot.....8.75 |
| 163. 豉汁蒸雞 | Mutton w/ Lamb stewed in Clay Pot.....8.75 |
| 164. 豉汁蒸雞 | Chicken w/ Roast Pork in Clay Pot.....8.75 |
| 165. 豉汁蒸雞 | Braised Ox Tail w/ Dried Tofu in Clay Pot.....8.75 |
| 166. 豉汁蒸雞 | Talaboa w/ Dried Tofu in Clay Pot.....8.95 |
| 167. 豉汁蒸雞 | Combination Seafood in Clay Pot.....7.75 |
| 168. 豉汁蒸雞 | Special Combination in Clay Pot.....5.75 |
| 169. 豉汁蒸雞 | Stewed Beef With Curry Sauce in Clay Pot.....5.75 |
| 170. 豉汁蒸雞 | Rock Cod Fillet w/ Dried Tofu in Clay Pot.....5.75 |
| 171. 豉汁蒸雞 | Grilled Catfish w/ Dried Tofu in Clay Pot.....5.75 |

| 蔬菜類 VEGETARIAN | |
|----------------|--|
| 172. 大地豆炒芥蘭 | Sauteed Chinese Broccoli in Dry Salt Fish.....5.75 |
| 173. 大地豆炒芥蘭 | Splanch w/ Two Kinds Egg in Garlic Sauce.....9.50 |
| 174. 大地豆炒芥蘭 | Sauteed Mustard Greens in Garlic Sauce.....8.75 |
| 175. 大地豆炒芥蘭 | Fresh Vegetable Deluxe.....4.75 |
| 176. 大地豆炒芥蘭 | Sauteed Sugar Pea Tips in Garlic Sauce.....7.50 |
| 177. 大地豆炒芥蘭 | Family Bean Cured.....4.75 |
| 178. 大地豆炒芥蘭 | Sauteed Black Mushroom w/ Tender Greens.....8.75 |
| 179. 大地豆炒芥蘭 | Hot Spiced String Beans.....4.75 |
| 180. 大地豆炒芥蘭 | Two Kinds of Vegetable w/ Dried Scallops.....9.75 |
| 181. 大地豆炒芥蘭 | Egg Plant with Garlic Sauce.....4.75 |

| 炒飯粉麵類 FRIED RICE & NOODLE | |
|---------------------------|---|
| 182. 豉汁蒸雞 | Dried Scallops w/ Seafood Fried Rice.....6.50 |
| 183. 豉汁蒸雞 | Shrimp & Chicken Sauce Over Fried Rice.....9.50 |
| 184. 豉汁蒸雞 | Fook Chow Style Fried Rice.....8.50 |
| 185. 豉汁蒸雞 | Shrimp w/ B.B.Q. Fried Rice.....8.50 |
| 186. 豉汁蒸雞 | Salt Fish w/ Chicken Fried Rice.....8.50 |
| 187. 豉汁蒸雞 | Beef Fried Rice.....4.50 |
| 188. 豉汁蒸雞 | B.B.Q. Pork Fried Rice.....4.50 |
| 189. 豉汁蒸雞 | Vegetables Fried Rice.....4.50 |

| 炒粉麵類 CHOW MEIN | |
|----------------|--|
| 190. 豉汁蒸雞 | Chicken w/ Vegetable Chow Mein.....4.50 |
| 191. 豉汁蒸雞 | Beef w/ Vegetable Chow Mein.....4.75 |
| 192. 豉汁蒸雞 | Tomato Beef Chow Mein.....4.75 |
| 193. 豉汁蒸雞 | Mixed Vegetable Chow Mein.....4.50 |
| 194. 豉汁蒸雞 | Mal Fun w/ Three Kinds of Meat.....4.75 |
| 195. 豉汁蒸雞 | House Special Pan Fried Noodles.....4.50 |
| 196. 豉汁蒸雞 | Seafood Pan Fried Noodles.....8.50 |
| 197. 豉汁蒸雞 | Prawns w/ Tender Greens Pan Fried Noodles.....5.50 |
| 198. 豉汁蒸雞 | Chicken w/ Tender Greens Pan Fried Noodles.....4.50 |
| 199. 豉汁蒸雞 | Soy Sauce Hong Kong Style Chow Mein.....4.50 |
| 200. 豉汁蒸雞 | Beef w/ Vegetable Chow Mein.....4.75 |
| 201. 豉汁蒸雞 | Beef w/ Vegetable Chow Mein.....4.75 |
| 202. 豉汁蒸雞 | Seafood X.O. Sauce Chow Fun.....8.50 |
| 203. 豉汁蒸雞 | Beef Chow Fun.....4.50 |
| 204. 豉汁蒸雞 | Singapore Style w/ Rice Thin Noodles.....4.50 |
| 205. 豉汁蒸雞 | Seafood Wonton Noodles Soup.....4.50 |
| 206. 豉汁蒸雞 | Choice of Thin or Fat Noodles.....3.50 |
| 207. 豉汁蒸雞 | Stewed Beef Wonton Soup.....4.50 |
| 208. 豉汁蒸雞 | Choice of Thin or Fat Noodles.....4.50 |
| 209. 豉汁蒸雞 | Pickled Cabbage Shredded Pork w/ Rice Thin Noodles Soup.....3.80 |

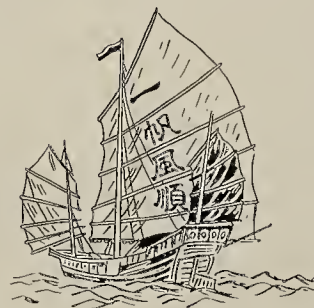
| 碟飯 RICE PLATE | |
|---------------|--|
| 210. 豉汁蒸雞 | Black Mushroom w/ Abalone & Chicken over Rice.....4.75 |
| 211. 豉汁蒸雞 | House Special Rice Plate.....4.50 |
| 212. 豉汁蒸雞 | Combination Seafood Over Rice.....4.50 |
| 213. 豉汁蒸雞 | Prawns w/ Tender Green Over Rice.....4.50 |
| 214. 豉汁蒸雞 | Tomato Beef Over Rice.....3.80 |
| 215. 豉汁蒸雞 | Two Kinds of Mushroom w/ Chicken Over Rice.....3.80 |
| 216. 豉汁蒸雞 | Bitter Melon w/ Beef Over Rice.....3.80 |
| 217. 豉汁蒸雞 | Tofu w/ Beef Over Rice.....3.50 |
| 218. 豉汁蒸雞 | Mongolian Beef Over Rice.....3.80 |
| 219. 豉汁蒸雞 | Mixed Beef w/ Egg Over Rice.....4.25 |
| 220. 豉汁蒸雞 | Beef with Green over Rice.....3.50 |
| 221. 豉汁蒸雞 | Scramble Egg with Shrimp over Rice.....4.50 |
| 222. 豉汁蒸雞 | Sweet & Sour Pork Over Rice.....3.80 |
| 223. 豉汁蒸雞 | Peking Spareibs Over Rice.....3.80 |
| 224. 豉汁蒸雞 | Salt & Pepper Pork Over Rice.....8.50 |
| 225. 豉汁蒸雞 | Beef Stewed Over Rice.....3.80 |
| 226. 豉汁蒸雞 | Sweet & Sour Chicken Over Rice.....3.80 |
| 227. 豉汁蒸雞 | Braised Tofu w/ Mushroom & Vegetable.....3.80 |
| 228. 豉汁蒸雞 | Braised Tofu w/ Fish Fillets Over Rice.....3.80 |



| Pork | | 豬類 | |
|---|---|---------|-------|
| 112 | Dried Fried Spareibs with Rock Salt and Chili Peppers | 椒鹽肉排 | 6.00 |
| 113 | Spareibs in Sweet Orange Sauce | 京都肉排 | 6.00 |
| 114 | Twice Cooked Pork with Cabbage in Chili Bean Sauce | 回鍋肉 | 6.00 |
| 115 | B.B.Q Pork Stir-Fried with Snowpeas and Water Chestnuts | 蘭豆叉燒 | 6.00 |
| 116 | Steamed Bacon with Dried Mustard Greens | 客家正扣肉 | 6.50 |
| 117 | Mongolian Style Pork | 蒙古肉片 | 6.00 |
| 118 | Black Bean Sauce with Pork Spareibs | 豉椒豬排 | 6.00 |
| 119 | Sweet and Sour Pork | 甜酸咕嚕肉 | 6.00 |
| 120 | Steamed Minced Pork with Salted Egg | 咸蛋蒸肉餅 | 6.00 |
| 121 | Steamed Minced Pork with Salted Fish | 咸鱼蒸肉餅 | 6.00 |
| 122 | Bean Curd in Brine with Pig's Feet and Mussel | 南乳猪手煮口 | 6.00 |
| 123 | Wine Flavoured Pork Intestine with Pickled Green | 咸菜豬大腸 | 6.00 |
| Beef | | 牛類 | |
| 124 | Beef in Spicy Orange Sauce | 陳皮牛肉 | 6.50 |
| 125 | Sauted Beef with Snap Peas in House Chili Sauce | XO 鑊牛肉 | 7.00 |
| 128 | Mongolian Style Beef | 蒙古牛肉 | 6.50 |
| 127 | Beef in House Made Rice Wine Sauce with Pickled Greens | 糟水牛肉 | 6.50 |
| 128 | Beef with American Broccoli | 西蘭牛肉 | 6.50 |
| 129 | Steak Strips with String Beans in Black Bean Sauce | 豉汁豆角牛柳條 | 7.00 |
| 130 | Steak Strips with Pickled Vegetable | 味菜牛柳條 | 7.00 |
| 131 | Sauteed Shredded Steak in a Crispy Potato Nest | 雀巢牛柳條 | 7.50 |
| 132 | Lamb with Dried Bean Curd | 紅燒羊肉 | 7.50 |
| 133 | Mongolian Style Lamb | 蒙古羊肉 | 7.50 |
| Clay Pot | | 煲仔菜 | |
| Traditional Hakka Casseroles served in a Covered Clay Pot | | | |
| 134 | Lamb with Dried Bean Curd | 精制羊腩煲 | 8.50 |
| 135 | Special Seafood | 一品煲 | 11.50 |
| 136 | Diced Chicken with Salted Fish and Tofu | 咸魚雞粒豆腐煲 | 6.50 |
| 137 | Beef Stew Clay Pot | 牛腩煲 | 6.50 |
| 138 | Braised Ox Tail with Carrot and Celery Clay Pot | 紅紋牛尾煲 | 8.00 |
| 139 | Sizzling Onion Chicken (Dark of White Meat) | 雪嚕滑雞煲 | 6.50 |
| 140 | Calfish with B.B.Q. Pork and Dried Mushroom | 紅燒鮑魚煲 | 7.00 |
| 141 | Rock Cod Fillets with Ginger and Scallions | 柱竹斑球煲 | 7.00 |
| 142 | Pacific Oysters with Ginger and Scallions | 薑蔥生蠔煲 | 7.00 |
| 143 | Special fish Balls with Glass Noodles | 粉球魚丸煲 | 7.00 |
| 144 | Shrimp with Glass Noodle | 粉球蝦煲 | 7.50 |
| Tofu and Vegetable Specialties | | 蔬菜豆腐類 | |
| 145 | Mixed Vegetable Combination (Bok Choy, Broccoli, Snowpeas, Mushrooms...) | 素什菜 | 6.00 |
| 146 | Mustard Greens Steamed in Broth | 上湯芥菜膽 | 6.00 |
| 147 | Spinach with Salted and Geoduck Eggs | 金銀蛋扒菠菜 | 7.00 |
| 148 | Chinese Broccoli with Mushrooms | 三絲扒芥藍 | 6.50 |
| 149 | Braised Eggplant Stuffed with Shrimp Meat | 豉汁百花燒茄子 | 7.00 |
| 150 | Dry Fried String Beans | 乾煸四季豆角 | 5.75 |

| 151. | Pan-Fried Shrimp Meat Stuffed Fresh Mushrooms | 煎爆鮮蘑菇 | 8.00 |
|--|--|---------|------|
| 152. | Braised Tofu with Black Mushrooms and Bok Choy | 紅燒豆腐 | 7.00 |
| 153. | Steamed Soft Tofu Stuffed with Shrimp Meat | 百花蒸嫩豆腐 | 8.00 |
| 154. | • Mo Po Tofu in House Chili Sauce | 麻婆豆腐 | 5.75 |
| 155 | Braised Tofu Stuffed with Minced Shrimp and Pork | 紅燒嫩豆腐 | 6.50 |
| 156. | Crispy Fried Tofu Stuffed with Minced Seafood | 酥炸嫩豆腐 | 6.00 |
| 157. | • Spicy Eggplant | 魚香茄子 | 5.75 |
| 158. | Loy-Han Vegetables in Brown Sauce (Tofu, Snowpeas, Bok Choy, Mushrooms, Water Chestnuts...) | 羅漢齋 | 6.00 |
| 159 | Steam Tofu with Rice Wine Sauce | 糟水嫩豆腐 | 6.50 |
| Seasonal Vegetables (When Available) | | 時菜 | |
| 160. | On Choy (Chinese Watercress) | 通菜 | 6.00 |
| 161. | Gai Lan (Chinese Broccoli) | 芥蘭 | 6.00 |
| 162. | Pau Choy (Spinach) | 菠菜 | 5.75 |
| 163. | Bok Choy (Tender Greens) | 白菜 | 5.75 |
| 164. | Tao Chok (String Beans) | 豆角 | 5.75 |
| 165. | Gai Choy (Mustard Greens) | 芥菜 | 5.75 |
| 166. | Lay Soon (Asparagus) | 筍 | 6.00 |
| 167. | Tao Mee (Sugar Pea Tips) | 豆苗 | 8.00 |
| Fried Rice | | 炒飯 | |
| 168 | Special Fried Rice with Chinese Sausage | 腊味炒飯 | 6.60 |
| 169. | Combination Fried Rice | 福州炒飯 | 6.00 |
| 170. | Chicken or B.B.Q. Pork Fried Rice | 叉燒或雞粒炒飯 | 5.50 |
| 171. | Chicken and Seafood Fried Rice (Gravy Style) | 福州炒飯 | 8.50 |
| 172. | Mixed Vegetable Fried Rice | 素菜炒飯 | 5.00 |
| 173 | Salted Fish with Chicken Fried Rice | 咸魚雞粒炒飯 | 6.00 |
| 174. | Prawn Fried Rice | 蝦炒飯 | 6.00 |
| 175. | Dried Scallop with Egg White Fried Rice | 瑤柱蛋白炒飯 | 8.50 |
| 176. | Chicken & Shrimp Fried Rice w/Kinds of Same | 鷄蝦炒飯 | 9.00 |
| Noodles | | 粉、麵類 | |
| 177. | Crispy Noodles with Seafood | 海鮮煎麵 | 6.50 |
| 178 | Crispy Noodles with Mixed Seafood and Meat | 什錦煎麵 | 6.50 |
| 179. | Crispy Noodles with Beef | 牛肉煎麵 | 6.00 |
| 180. | Crispy Noodles with Chicken | 雞球煎麵 | 6.00 |
| 181. | Shredded Chicken Chow Mein | 雞粒炒粗麵 | 5.50 |
| 182. | Bean Sprout & Yellow Chives Chow Mein | 豉油皇炒麵 | 5.00 |
| 183. | Braised E-Main Noodles with Crab Meat and Golden Mushrooms | 蟹肉豉伊麵 | 7.00 |
| 184. | Dry Fried Beef Chow Fun | 乾炒牛河粉 | 5.50 |
| 185 | Singapore Style Fried Rice Noodle | 星洲炒米粉 | 5.50 |
| 186 | Malaysia Style Fried Rice Noodle | 大馬炒米粉 | 5.50 |
| 187 | Tomato Beef Chow Mein | 茄牛炒麵 | 5.50 |
| 188 | Three Shreded Meat Chow Mein | 三絲炒麵 | 5.50 |
| 湯麵、米粉、河粉類另價 Noodles with Soup Same Price | | | |
| Desserts | | 甜品 | |
| 189 | Mango Pudding | 芒果布甸 | 2.00 |
| 190 | Chinese Herb Pudding | 龍井青 | 2.00 |

好世界海鮮樓 Happy Garden Restaurant



FOOD TO GO
Open 7 Days a Week
9:00 am-11:00 pm

815 Clement Street
San Francisco, CA 94118
Tel: (415) 831-3322
(415) 387-4011

| Appetizers | | | 頭 禮 | | |
|----------------------|--|-------|-----------------|----------|--|
| 1. | Egg Rolls (3) Vegetarian or Regular | | 蝦 虎 春 卷 | 3.75 | |
| 2. | Crispy Fried Won Ton (12 Pieces) | | 炸 雲 吞 | 4.25 | |
| 3. | Pot Stickers (6) Vegetarian or Regular | | 高 貼 | 4.25 | |
| 4. | Fried Jumbo Prawns | | 炸 大 蝦 | 7.25 | |
| 5. | Crispy Fried Shrimp Balls | | 炸 蝦 丸 | 7.25 | |
| 6. | Fried Shrimp-Stuffed Crab Cahn (2) | | 炸 蟹 鉗 | 4.75 | |
| 7. | Chinese Chicken Salad | | 手 撕 雞 | 6.75 | |
| 8. | Mu Shu Pork with Crepes (6) | | 木 須 肉 | 6.50 | |
| 9. | Minced Chicken with Lettuce Wrap | | 雞 蓉 生 菜 包 | 8.50 | |
| 10. | Vegetarian Lettuce Wrap | | 雞 蓉 生 菜 包 | 8.00 | |
| 11. | Minced Squab with Lettuce Wrap | | 乳 鴨 生 菜 包 | 11.00 | |
| 12. | * Fried Squid with Rock Salt and Chili Peppers | | 椒 鹽 鮮 魷 | 6.50 | |
| 13. | * Chicken Wing with Salt and Pepper | | 椒 鹽 雞 翼 | 6.25 | |
| 14. | Fried Vegetarian Tofu Skin Rolls | | 香 酥 腐 皮 壽 卷 | 7.50 | |
| 15. | Combination of Cold Cuts (5 varieties) | | 五 福 拼 盤 | 18.00 | |
| 16. | Chilled Jellyfish or Seaweed Salad | | 冰 鎮 海 蜇 皮 或 絲 藻 | 5.00 | |
| 17. | Sliced Chilled Beef Tendon or Pork Shank | | 手 撕 冰 佛 手 或 蹄 膀 | 5.00 | |
| 18. | Cold Chicken Feet with Special Sauce | | 白 雲 鳳 爪 | 5.00 | |
| 19. | Deep Fried Quail | | 紅 燒 鵪 鶉 | 2.00 | |
| 20. | Roast Squab | | 紅 燒 乳 鴨 | 7.95 | |
| 21. | Roast Duck (Half) | | 明 爐 燒 鴨 | 7.00 | |
| 22. | Peking Duck with Steamed Buns (Whole) | | 北 京 片 皮 鴨 | 18.50 | |
| SOUP | | | 湯 羹 類 | | |
| 23. | Sizzling Rice Soup (Vegetarian or diced Seafood) | | 蔥 巴 海 鮮 湯 | 6.00 | |
| 24. | * Hot and Sour Soup (Vegetarian or Regular) | | 酸 辣 湯 | 5.25 | |
| 25. | Diced Chicken with Corn Soup | | 雞 蓉 粟 米 羹 | 5.00 | |
| 26. | House Special Fish Balls with Spinsch Soup | | 菠 菜 魚 丸 湯 | 5.75 | |
| 27. | Wonton Soup with Prawns | | 蝦 球 雲 吞 湯 | 6.75 | |
| 28. | Wor Wonton Soup with Assorted Meats & Seafood | | 什 錦 雲 吞 湯 | 8.75 | |
| 29. | Wonton Soup with Chicken or B.B.Q. Pork | | 雞 球 或 叉 燒 雲 吞 湯 | 5.75 | |
| 30. | Seafood with Pith of Bamboo Shoot Soup | | 竹 筍 海 參 羹 | 10.00 | |
| 31. | Dried Scallops and Chive Soup | | 北 菇 瑤 柱 羹 | 8.25 | |
| 32. | Diced Winter Melon and Seafood Soup | | 絲 苗 冬 瓜 粒 湯 | 6.00 | |
| 33. | West Lake Minced Beef with Crab Meat Soup | | 西 湖 牛 肉 羹 | 5.00 | |
| 34. | Seafood Bean Curd Soup | | 豆 腐 海 鮮 湯 | 6.75 | |
| 35. | Chicken with Tofu and Mushroom Soup | | 雞 片 磨 菇 湯 | 5.00 | |
| 36. | Seaweed with Seafood and Tofu Soup | | 紫 菜 海 鮮 豆 腐 湯 | 6.25 | |
| 37. | Emperor Seafood Soup | | 龍 皇 大 千 羹 | 8.00 | |
| 38. | Fish Maw and Crab Meat Soup | | 蟹 肉 魚 肚 羹 | 8.00 | |
| 39. | Sliced Pork, Mustard Greens and Salled Egg Soup | | 芥 蘭 皮 蛋 肉 片 湯 | 5.00 | |
| 40. | Eight Immortal Whole Wintermelon Soup | | 八 寶 冬 瓜 羹 | Seasonal | |
| | | | (請 預 訂) | | |
| Shark's Fin, Abalone | | | 鮑 參 翅 類 | | |
| 41. | Shark's Fin Soup with Shredded Chicken | | 鯊 肉 夾 翅 羹 | 34.00 | |
| 42. | Shark's Fin Soup with Crab Meat | | 紅 燒 鮑 雞 翅 | 32.00 | |
| 43. | Braised Sliced Abalone with Black Mushrooms | | 北 菇 燉 鮑 片 | 22.00 | |
| 44. | Braised Sliced Abalone in Oyster Sauce | | 蠔 皇 鮑 片 | 25.00 | |
| 45. | Braised Sea Cucumber | | 紅 燒 海 參 | 9.50 | |

* Spicy

| Fresh Fish | | 魚 類 |
|------------------|--|---------------------|
| 46. | Sole Fillets Sauteed w/Pepper Salt | 椒鹽龍利球 7.00 |
| 47. | Rock and Fillets Sauteed w/Pepper Salt | 椒鹽斑球 8.75 |
| 48. | Rock Cod Fillets in Black Bean Sauce | 豉汁石斑球 6.75 |
| 49. | Rock Cod Fillets Sauteed with Mushrooms, Snowpeas and Celery | 油泡石斑球 6.75 |
| 50. | Sweet and Sour Rock Cod | 甜酸斑球 6.75 |
| 51. | Rock Cod Fillets in Spicy Garlic Sauce | 蒜蓉石斑球 6.75 |
| 52. | House Special Fish Balls Sauteed with Tender Green | 菜心魚丸 7.00 |
| 53. | Deep Fried White Rice Fish w/Pepper Salt | 椒鹽白飯魚 5.25 |
| 54. | Sole Fillets Sauteed with Snap Peas in House Chili Sauce | XO醬龍利球 7.00 |
| 55. | Gray Sole Braised with Soy Sauce and Oil | 干煎龍利 8.50 |
| 56. | Gray Sole Braised with Chili Bean Sauce | 辣豆瓣醬龍利 8.50 |
| 57. | Catfish Steamed in Black Bean Sauce | 豉汁蒸塘虱 10.00 |
| 58. | Catfish Braised with Soy Sauce and Oil | 油浸塘虱 10.00 |
| 59. | Live Rock Cod Steamed with Ginger and Scallions | 清蒸壽星石斑 Market Price |
| Egg Fu Yong | | 芙蓉類 |
| 60. | Vegetable Egg Fu Yong | 雜菜芙蓉 5.50 |
| 61. | Shrimps Egg Fu Yong | 炸芙蓉 6.50 |
| 62. | Chicken Egg Fu Yong | 雞芙蓉 6.50 |
| 63. | B.B.Q. Pork Egg Fu Yong | 叉燒芙蓉 6.50 |
| 64. | Beef Egg Fu Yong | 牛肉芙蓉 6.50 |
| Prawns and Squid | | 蝦、鮮魷 |
| 65. | Prawns with Glazed Walnuts | 合桃蝦球 8.25 |
| 66. | Prawns with Lobster Sauce | 蝦龍蝦 7.50 |
| 67. | Prawns in House Made Rice Wine Sauce with Pickled Greens | 醋水蝦球 7.50 |
| 68. | Spicy Garlic Sauce Prawns | 蒜蓉蝦球 7.50 |
| 69. | Kung Pao Prawns with Peanuts and Bamboo Shoot | 宮保蝦球 7.50 |
| 70. | Spicy Szechuan Prawns with Red Chili Peppers | 川椒蝦球 7.50 |
| 71. | Sweet and Sour Prawns | 甜酸蝦球 7.50 |
| 72. | Prawns Sauteed with Mushrooms, Snowpeas and Celery | 油泡蝦球 7.50 |
| 73. | Prawns Sauteed with Cashews and Snowpeas | 腰果蝦球 7.50 |
| 74. | Prawns Roasted with Rock Salt & Chili Peppers (in or out of the Shell) | 椒鹽蝦 7.50 |
| 75. | Sauteed Seafood in Crispy Nest (Scallops, Prawns and Cauliflower) | 香巢三鮮 8.00 |
| 76. | Squid Sauteed with Snap Peas in House Chili Sauce | XO醬鮮魷 7.00 |
| 77. | Squid Sauteed with Mushrooms, Snowpeas and Celery | 油泡鮮魷 7.00 |
| 78. | Squid in House Made Rice Wine Sauce with Pickled Greens | 醋水鮮魷 7.00 |

| Scallops, Clams and Oysters | | 貝殼類 | |
|---------------------------------------|--|--------|----------|
| 79. | * Scallops with Rock Salt and Chili Peppers | 椒鹽帶子 | 8.00 |
| 80. | Sauteed Crystal Scallops | 油泡帶子 | 8.00 |
| 81. | * Scallops Stuffed with Shrimp Meat with Rock Salt and Chili Peppers (6) | 椒鹽石斑帶子 | 11.00 |
| 82. | Scallops in Garlic Sauce | 蒜蓉帶子 | 8.00 |
| 83. | * Scallops Sauteed with Snap Peas in House Chili Sauce | XO 醬帶子 | 8.00 |
| 84. | Clams in Black Bean Sauce | 豉汁炒蚶 | 7.25 |
| 85. | * Roast Oysters with Rock Salt and Chili Peppers | 椒鹽生蠔 | 7.00 |
| 86. | Sauteed Oysters with Ginger and Scallions | 薑蔥生蠔 | 7.00 |
| 87. | Steamed Oysters in Shell with Black Bean Sauce | 豉汁蒸蠔殼 | 7.00 |
| Fresh Lobster and Crab | | 龍蝦、蟹 | |
| (Served in the Shell, When Available) | | | |
| 88. | * Crab with Rock Salt and Chili Peppers | 椒鹽蟹 | Seasonal |
| 89. | Crab Sauteed with Ginger and Scallions | 薑蔥焗蟹 | Seasonal |
| 90. | * Crab in Spicy Garlic Sauce | 蒜蓉蟹 | Seasonal |
| 91. | Crab in Black Bean Sauce with Onions and Bell Peppers | 豉汁蟹 | Seasonal |
| 92. | * Braised Crab with Bean Threads and Hot Sauce in a Clay Pot | 神農大千蟹煲 | Seasonal |
| 93. | * Human Braised Crab | 潮南大千蟹 | Seasonal |
| 94. | Lobster Sauteed with Ginger and Scallions | 蒜蓉蒸龍蝦 | Seasonal |
| 95. | Braised Lobster in Supreme Broth | 上海湯龍蝦 | Seasonal |
| 96. | Lobster Sauteed with Ginger and Scallions | 薑蔥焗龍蝦 | Seasonal |
| 97. | Braised Noodle with Sauteed Lobster | 龍蝦伊麵 | Seasonal |
| Poultry | | 雞鴨類 | |
| 98. | Hakka Salt Baked Chicken (Half) | 客家鹽焗雞 | 7.00 |
| 99. | Oven Roasted Crispy Chicken (Half) | 一品燒雞 | 7.00 |
| 100. | Kung Pao Chicken with Peanuts and Water Chestnuts | 宮保雞球 | 6.00 |
| 101. | Broccoli Chicken with Red Chili Peppers | 碧綠川椒雞 | 6.25 |
| 102. | Chicken with House Made Rice Wine Sauce with Pickled Greens | 醋水雞球 | 6.25 |
| 103. | * Spicy Orange Chicken | 陳皮雞球 | 6.25 |
| 104. | * Chicken with Spicy Garlic Sauce | 蒜蓉雞球 | 8.25 |
| 105. | Sweet and Sour Chicken | 甜酸雞球 | 6.00 |
| 106. | Lemon Chicken | 檸檬雞 | 8.00 |
| 107. | * Chicken with Curry Sauce and Bell Peppers | 咖喱雞球 | 6.00 |
| 108. | Sauteed Chicken with Black & Straw Mushrooms | 雙菇雞球 | 6.00 |
| 109. | Sauteed Chicken with Cashews & Snowpeas | 腰果雞球 | 6.00 |
| 110. | * General Chow Chicken | 左中右雞 | 6.00 |
| 111. | Stuff Chicken with Sweet Rice | 金牌糯米全雞 | 28.50 |

HOUSE SPECIALTIES

- A. 木樨干貝 House Scallop 14.95
[Deep fried scallop with light sauce on top]
- *B. 酥炸生蠔 House Crispy Oyster 10.95
[Deep fried oyster sauced with green hot pepper]
- C. 海鮮飽圍 Seafood Delight 16.95
[Shrimp, scallop, abalone, lobstermeat, crabmeat, fish with mushroom in white sauce]
- D. 花籃雙味 Scallop & Shrimp in Basket 14.95
[Sautéed scallop shrimp with vegetable in basket]
- E. 雙味蝦 Shrimp with Two Styles 12.95
[Hot braised shrimp & sautéed shrimp with mushroom]
- *F. 溜炒蝦 Sweet & Pungent Shrimp .. 12.95
[Shrimp deep fried in a light batter with sweet pungent spicy sauce]
- *G. 醋溜全魚 House Crispy Whole Fish Seasonal
[Whole rock COD deep fried with black mushroom onion sweet & sour spicy sauce]
- H. 鐵板三味 Three Flavored with Sizzling Plate 10.95
[Shrimp, Chicken, Beef with vegetable in sizzling plate]
- I. 木樨牛 House Beef 9.95
[Deep fried beef with house special sauce]
- *J. 芝麻牛 Sesame Beef 9.95
[Deep fried beef with house special sauce]
- K. 椒鹽排骨 House Fried Pork Chop 8.95
[Made with house special sauce]
- L. 脆皮雞 House Crispy Chicken 8.95
[With house special sauce]
- M. 紅燒鮑魚 Abalone with Black Mushroom 29.95
[The best abalone with black mushroom bamboo shoots snow peas in oyster sauce]



* Hot & Spicy

FAMILY DINNER

Dinner A: \$ 11.95

Minimum for Two Person
Soup: Hot & Sour or Wonton Soup
Appetizer: Eggroll, Tiger Shrimp Chicken, Fried Wonton
Entree: Fried Rice or White Rice
Selection of One for Each Person

1. Sweet & Sour Pork or Chicken
2. Mixed Vegetable
3. Vegetable Chicken
- *4. Kung Pao Chicken
5. Beef with Broccoli
- *6. Beef with Hot Garlic Sauce
7. Shrimp with Lobster Sauce
8. Shrimp with Celery

Dinner B: \$ 13.95

Minimum for Two Person
Soup: Hot Wonton or Hot & Sour Soup
Appetizer: Eggroll, Fried Wonton, Tempura Temp, Spaghetti
Entree: Fried Rice or White Rice
Selection of One for Each Person

1. Mushu Pork or Chicken
- *2. Sesame Chicken
3. Sliced Chicken with Mushroom
4. Beef with Black Mushroom
- *5. Kung Pao Three Flavored
6. Three Flavored Ingredient
7. Shrimp with Vegetable
- *8. Shrimp with Hot Garlic Sauce

Dinner C: \$ 16.95

Minimum for Two Person
Soup: Three Harvest Sizzling Rice Soup or Hot & Sour Seafood Soup
Appetizer: On the Way
Entree: Fried Rice or White Rice
Selection of One for Each Person

1. Walnut Shrimp
- *2. Sweet & Pungent Shrimp
- *3. House Crispy Oyster
4. Scallop & Shrimp in Basket
- *5. Fish Fillet with Black Bean Sauce
6. Vegetable Scallops
7. Scallops with Sizzling Plate
8. Shrimp with Two Styles
[Hot Braised & Sautéed Shrimp with Mushroom]



* Hot & Spicy

Luncheon Special 特別午餐

7 Days A Week : 11:30 - 3:00 PM
Served with Hot & Sour Soup, Salad, Fried Rice or White Rice
Your Choice One of the following entrees
Take Out Soup & Salad not available

We served Dim Sum special on Saturday & Sunday

1. 脆皮肉片 Chicken & Beef or Pork Chow Mein 4.95
2. 古法雞/肉 Sweet & Sour Chicken or Pork 4.95
3. 素什錦 Mixed Vegetables 5.25
4. 杏仁雞 Almond Chicken 5.25
- *5. 宮保雞 Kung Pao Chicken 5.25
6. 芥蘭雞 Chicken with Broccoli 5.25
- *7. 魚香肉 Shredded Pork with Hot Garlic Sauce 5.25
- *8. 鹽焗肉 Twice Cooked Pork 5.25
9. 芥蘭牛 Beef with Broccoli 5.25
- *10. 魚香牛 Beef with Hot Garlic Sauce 5.25
11. 青豆牛 Beef with Green Pepper 5.75
12. 雪豆牛 Beef with Snow Peas 5.75
13. 木須肉 Mushu Pork or Chicken or Beef [2] 5.75
14. 素菜雞 Sliced Chicken with Vegetable 5.95
15. 蒜茸雞 Sliced Chicken with Mushroom 5.95
- *16. 芝麻雞 Sesame Chicken 5.95
- *17. 辣子雞 Chili Chicken 5.95
18. 古法雞 Sweet & Sour Shrimp 5.95
19. 椒鹽蝦 Shrimp with Lobster Sauce 6.25
- *20. 蒜茸三味 Kung Pao Three Flavored 6.25
21. 炒麵 Hot Three Flavored Noodles 6.25
22. 芥蘭雞 Shrimp with Broccoli 6.55
23. 芥蘭雞 Shrimp with Celery 6.55
24. 素菜雞 Shrimp with Vegetable 6.55
- *25. 豉汁蒸 Kung Pao Shrimp 6.95
- *26. 宮保雞 Kung Pao Three Flavored 6.95
- *27. 脆皮魚片 Hot Braised Fish Fillet 6.95
- *28. 豉汁魚片 Fish Fillet with Black Bean Sauce 6.95
29. 芝麻牛 Sesame Beef 6.95
- *30. 魚香牛 Beef with Hot Garlic Sauce 6.95
31. 芥蘭牛 Beef with Broccoli 7.95
- *32. 溜炒牛 Sweet & Pungent Shrimp 8.95
33. 生炒龍蝦 Sautéed Lobster Meat with Mushroom 10.95

We served Dim Sum special
on Saturday & Sunday
11:30 a.m. ~ 3:00 p.m.

1. 蒸叉燒腸 B.B.Q. Pork Bow [2] 2.75
2. 雞絲 Chicken Bow [2] 2.75
3. 鍋貼 Pan Fried Dumpling [3] 2.75
4. 蒸餃 Steamed Dumpling [3] 2.75
5. 蝦餃 Shrimp Har Gow [4] 2.75
6. 燒賣 Shu Mai [4] 2.75
7. 煎堆 Sesame Dumpling [3] 2.75
8. 咸水角 Horn Sunny Gok [3] 2.75
9. 蒸粉果 Chiu Chow Fun Gok [3] 2.75
- *10. 豉汁排骨 Steamed Spare ribs 2.75
- *11. 豉汁牛腩 Beef Strips 2.75

* Hot & Spicy



7 DAYS A WEEK

Sunday ~ Thursday
11:30 AM - 10 PM

Friday & Saturday
11:30 AM - 10:30 PM

FREE DELIVERY
for Minimum \$15
4:30 PM - 9:30 PM

21230 Devonshire St.
Chatsworth, CA 91311
(818) 998-8080

| APPETIZERS | |
|------------|--|
| 1. 雞沙拉 | Chicken Salad 3.95 |
| 2. 炸春卷 | Fried Wonton (12) 3.95 |
| 3. 春卷 | Egg Roll (4) 3.95 |
| 4. 炸酥餅 | Rumaki (8) 4.95 |
| 5. 炸色拉 | Paper Wreppad Chicken (8) 4.95 |
| 6. 炸春卷 | Fried Chicken Wonton (8) 4.95 |
| 7. 鍋貼 | Pan Fried Dumpling (8) 4.95 |
| 8. 牛肉 | Teriyaki Beef (6) 5.95 |
| 9. 叉燒 | Barbecued Sliced Pork 5.95 |
| 10. 排骨 | Barbecued Spare ribs (6) 5.95 |
| 11. 排骨 | Fried Shrimp (4) 5.95 |
| 12. 排骨 | Pu Pu Tray (Served For Two Person) 11.95 |

| SOUPS | |
|-------------|--|
| 14. 雞絲湯 | Wonton Soup 2.95 4.95 |
| 15. 春卷湯 | Spring Roll Soup 2.95 4.95 |
| 16. 菠菜豆腐湯 | Sliced Chicken Egg Flower Soup 3.95 5.95 |
| 17. 雞片菜花湯 | Chicken Green Corn Soup 3.95 5.95 |
| 18. 雞片菜花湯 | Hot & Sour Soup 3.95 5.95 |
| * 19. 酸辣湯 | Hot & Sour Soup 3.95 5.95 |
| 20. 雞絲湯 | Hot & Sour Soup 3.95 5.95 |
| 21. 三鮮鍋巴湯 | Three Flavored Sizzling Rice Soup 6.95 |
| 22. 什錦肉絲湯 | Picked Vegetable Soup 6.95 |
| * 23. 海鮮豆腐湯 | Assorted Seafood Soup 7.95 |
| 24. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |
| 25. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |
| 26. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |
| 27. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |
| 28. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |
| 29. 什錦豆腐湯 | Assorted Seafood Soup 7.95 |

| MUSHU DISHES | |
|--------------|-----------------------------------|
| 27. 左宗雞 | Mushu Vegetable 7.95 |
| 28. 左宗雞 | Mushu Pork 7.95 |
| 29. 左宗雞 | Mushu Chicken 7.95 |
| 30. 左宗雞 | Mushu Beef 7.95 |
| 31. 左宗雞 | Mushu Shrimp 8.95 |
| 32. 左宗雞 | Mixed Chicken (served for 4) 8.95 |

| SIZZLING PLATE STYLES | |
|-----------------------|--|
| 33. 雞絲雞片 | Sliced Chicken with Sizzling Plate 8.95 |
| 34. 雞絲雞片 | Beef with Sizzling Plate 8.95 |
| 35. 雞絲雞片 | Scallops Beef with Sizzling Plate 11.95 |
| 36. 雞絲雞片 | Three Flavored with Sizzling Plate 11.95 |
| 37. 雞絲雞片 | Shrimp with Sizzling Plate 11.95 |
| 38. 雞絲雞片 | Beef with Sizzling Plate 11.95 |
| 39. 雞絲雞片 | Assorted Seafood with Sizzling Plate 14.95 |

| NOODLES BASKET STYLES | |
|-----------------------|----------------------------------|
| 40. 花籃雞片 | Sliced Chicken in Basket 8.95 |
| 41. 花籃雞片 | Beef in Basket 8.95 |
| 42. 花籃雞片 | Three Flavored in Basket 11.95 |
| 43. 花籃雞片 | Shrimp in Basket 12.95 |
| 44. 花籃雞片 | Scallops in Basket 14.95 |
| 45. 花籃雞片 | Assorted Seafood in Basket 14.95 |

| SEAFOOD | |
|-----------|--------------------------------|
| 47. 左宗雞 | Shrimp with Vegetable 9.95 |
| 48. 左宗雞 | Shrimp with Broccoli 9.95 |
| 49. 左宗雞 | Shrimp with Celery 9.95 |
| 50. 左宗雞 | Shrimp with Snow Peas 10.95 |
| 51. 左宗雞 | Shrimp with Mushrooms 10.95 |
| 52. 左宗雞 | Shrimp with Lobster Sauce 9.95 |
| 53. 左宗雞 | Shrimp with Cashewnut 10.95 |
| 54. 左宗雞 | Shrimp with Walnut 10.95 |
| * 55. 左宗雞 | Curry Shrimp 8.95 |

| | |
|------------|-------------------------------------|
| * 56. 辣子雞 | Spicy Shrimp 8.95 |
| * 57. 辣子雞 | Shrimp with Spicy Garlic Sauce 8.95 |
| * 58. 辣子雞 | Shrimp with Black Bean Sauce 10.95 |
| * 59. 辣子雞 | Kung Pao Shrimp 11.95 |
| * 60. 辣子雞 | Hot Braised Shrimp 11.95 |
| 61. 鍋巴雞 | Shrimp with Sizzling Rice 11.95 |
| 62. 鍋巴雞 | Sautéed Shrimp 12.95 |
| 63. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 64. 雙味雞 | Shrimp with Two Styles 12.95 |
| 65. 雙味雞 | Shrimp with Two Styles 12.95 |
| 66. 雙味雞 | Shrimp with Two Styles 12.95 |
| 67. 雙味雞 | Shrimp with Two Styles 12.95 |
| 68. 雙味雞 | Shrimp with Two Styles 12.95 |
| 69. 雙味雞 | Shrimp with Two Styles 12.95 |
| 70. 雙味雞 | Shrimp with Two Styles 12.95 |
| 71. 雙味雞 | Shrimp with Two Styles 12.95 |
| 72. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 73. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 74. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 75. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 76. 雙味雞 | Shrimp with Two Styles 12.95 |
| 77. 雙味雞 | Shrimp with Two Styles 12.95 |
| 78. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 79. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 80. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 81. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 82. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 83. 雙味雞 | Shrimp with Two Styles 12.95 |
| 84. 雙味雞 | Shrimp with Two Styles 12.95 |
| 85. 雙味雞 | Shrimp with Two Styles 12.95 |
| 86. 雙味雞 | Shrimp with Two Styles 12.95 |
| 87. 雙味雞 | Shrimp with Two Styles 12.95 |
| 88. 雙味雞 | Shrimp with Two Styles 12.95 |
| 89. 雙味雞 | Shrimp with Two Styles 12.95 |
| 90. 雙味雞 | Shrimp with Two Styles 12.95 |
| 91. 雙味雞 | Shrimp with Two Styles 12.95 |
| 92. 雙味雞 | Shrimp with Two Styles 12.95 |
| 93. 雙味雞 | Shrimp with Two Styles 12.95 |
| 94. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 95. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 96. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 97. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 98. 雙味雞 | Shrimp with Two Styles 12.95 |
| 99. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 100. 雙味雞 | Shrimp with Two Styles 12.95 |
| 101. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 102. 雙味雞 | Shrimp with Two Styles 12.95 |
| 103. 雙味雞 | Shrimp with Two Styles 12.95 |
| 104. 雙味雞 | Shrimp with Two Styles 12.95 |
| * 105. 雙味雞 | Shrimp with Two Styles 12.95 |

| BEEF | |
|------------|---|
| * 129. 辣子雞 | Tenderloin Beef 8.95 |
| * 130. 辣子雞 | Sesame Beef 8.95 |
| * 131. 辣子雞 | Hot Braised Beef 8.95 |
| * 132. 辣子雞 | Kung Pao Beef 8.95 |
| * 133. 辣子雞 | Beef with Hot Garlic Sauce 7.95 |
| * 134. 辣子雞 | Curry Beef 7.95 |
| * 135. 辣子雞 | Beef with Singapore Sate Sauce 7.95 |
| * 136. 辣子雞 | Beef with Black Bean Sauce 7.95 |
| * 137. 辣子雞 | Beef with Broccoli 7.95 |
| * 138. 辣子雞 | Beef with Black Mushroom & Bamboo Shoots 7.95 |
| * 139. 辣子雞 | Beef with Snow Peas 7.95 |
| * 140. 辣子雞 | Beef with Oyster Sauce 7.95 |
| * 141. 辣子雞 | Mangolian Beef 7.95 |
| * 142. 辣子雞 | Beef with Green Pepper & Onion 7.95 |
| * 143. 辣子雞 | Beef with Tomato 7.95 |

| LAMB | |
|------------|-------------------------------------|
| * 144. 辣子雞 | Lamb with Singapore Sate Sauce 8.95 |
| * 145. 辣子雞 | Hunan Lamb 8.95 |
| * 146. 辣子雞 | Mangolian Lamb 8.95 |
| * 147. 辣子雞 | Kung Pao Lamb 8.95 |
| * 148. 辣子雞 | Lamb with Two Styles 8.95 |

| PORK | |
|------------|--|
| * 149. 辣子雞 | Fried Pork Chop 8.95 |
| * 150. 辣子雞 | Sweet & Sour Pork Chop 8.95 |
| * 151. 辣子雞 | Twice Cooked Pork 7.95 |
| * 152. 辣子雞 | Shredded Pork with Hot Garlic Sauce 7.95 |
| * 153. 辣子雞 | Shredded Pork with Brown Sauce 8.95 |
| * 154. 辣子雞 | Barbecued Pork with Snow Peas 8.95 |
| * 155. 辣子雞 | Sweet & Sour Pork 7.95 |

| POULTRY | |
|------------|--|
| 106. 辣子雞 | Huachu Crispy Chicken (with House Special Sauce) 8.95 |
| * 107. 辣子雞 | Sweet & Pungent Chicken 8.95 |
| * 108. 辣子雞 | Deep fried chicken breast in a light batter with sweet & sour pungent spicy sauce 9.95 |
| * 109. 辣子雞 | Deep fried duck chicken with orange peel sauce 9.95 |
| * 110. 辣子雞 | Sesame Chicken 9.95 |
| * 111. 辣子雞 | Deep fried duck chicken with sesame & spicy House Special Sauce 9.95 |
| * 112. 辣子雞 | Lemon Chicken 8.95 |
| * 113. 辣子雞 | Kung Pao Chicken 8.95 |
| * 114. 辣子雞 | Sliced Chicken with Hot Garlic Sauce 7.95 |
| * 115. 辣子雞 | Sliced Chicken with Black Bean Sauce 7.95 |
| * 116. 辣子雞 | Curry Chicken 7.95 |
| * 117. 辣子雞 | Spry Chicken 7.95 |
| * 118. 辣子雞 | Almond Chicken 7.95 |
| * 119. 辣子雞 | Chicken with Brown Sauce 7.95 |
| * 120. 辣子雞 | Cashewnut Chicken 8.95 |
| * 121. 辣子雞 | Sliced Chicken with Mushroom 8.95 |
| * 122. 辣子雞 | Chicken with Broccoli 7.95 |
| * 123. 辣子雞 | Sliced Chicken with Snow Peas 8.95 |
| * 124. 辣子雞 | Sliced Chicken with Celery 7.95 |
| * 125. 辣子雞 | Sliced Chicken with Vegetable 7.95 |
| * 126. 辣子雞 | Crispy Duck (1/2) 8.95 |
| * 127. 辣子雞 | Tea Smoked Duck (1/2) 8.95 |
| * 128. 辣子雞 | Peking Duck (1/2) 11.95 |

| BEEF | |
|------------|---|
| * 129. 辣子雞 | Tenderloin Beef 8.95 |
| * 130. 辣子雞 | Sesame Beef 8.95 |
| * 131. 辣子雞 | Hot Braised Beef 8.95 |
| * 132. 辣子雞 | Kung Pao Beef 8.95 |
| * 133. 辣子雞 | Beef with Hot Garlic Sauce 7.95 |
| * 134. 辣子雞 | Curry Beef 7.95 |
| * 135. 辣子雞 | Beef with Singapore Sate Sauce 7.95 |
| * 136. 辣子雞 | Beef with Black Bean Sauce 7.95 |
| * 137. 辣子雞 | Beef with Broccoli 7.95 |
| * 138. 辣子雞 | Beef with Black Mushroom & Bamboo Shoots 7.95 |
| * 139. 辣子雞 | Beef with Snow Peas 7.95 |
| * 140. 辣子雞 | Beef with Oyster Sauce 7.95 |
| * 141. 辣子雞 | Mangolian Beef 7.95 |
| * 142. 辣子雞 | Beef with Green Pepper & Onion 7.95 |
| * 143. 辣子雞 | Beef with Tomato 7.95 |

| LAMB | |
|------------|-------------------------------------|
| * 144. 辣子雞 | Lamb with Singapore Sate Sauce 8.95 |
| * 145. 辣子雞 | Hunan Lamb 8.95 |
| * 146. 辣子雞 | Mangolian Lamb 8.95 |
| * 147. 辣子雞 | Kung Pao Lamb 8.95 |
| * 148. 辣子雞 | Lamb with Two Styles 8.95 |

| PORK | |
|------------|--|
| * 149. 辣子雞 | Fried Pork Chop 8.95 |
| * 150. 辣子雞 | Sweet & Sour Pork Chop 8.95 |
| * 151. 辣子雞 | Twice Cooked Pork 7.95 |
| * 152. 辣子雞 | Shredded Pork with Hot Garlic Sauce 7.95 |
| * 153. 辣子雞 | Shredded Pork with Brown Sauce 8.95 |
| * 154. 辣子雞 | Barbecued Pork with Snow Peas 8.95 |
| * 155. 辣子雞 | Sweet & Sour Pork 7.95 |

| VEGETABLES | |
|------------|---|
| 156. 炒雙菇 | Sautéed Black Mushroom & Bamboo Shoots 5.95 |
| 157. 炒雙菇 | Sautéed Spinach 5.95 |
| 158. 炒雙菇 | Sautéed Broccoli 5.95 |
| 159. 炒雙菇 | Snow Peas with Water Chestnut 5.95 |
| 160. 炒雙菇 | Mixed Vegetable 6.95 |
| 161. 炒雙菇 | Black Mushroom with Green Vegetable 7.95 |
| 162. 炒雙菇 | Dry Shrimp with Napa Cabbage 6.95 |
| * 163. 炒雙菇 | Hot Braised Shrimp Napa (with Meat) 6.95 |
| * 164. 炒雙菇 | Eggplant with Brown Sauce (with Meat) 6.95 |
| * 165. 炒雙菇 | Eggplant with Hot Garlic Sauce (with Meat) 6.95 |
| * 166. 炒雙菇 | Family Bean Curd (with Meat) 6.95 |
| * 167. 炒雙菇 | Mabo Bean Curd (with Meat) 6.95 |
| 168. 炒雙菇 | Bean Curd in Brown Sauce (with Meat) 6.95 |
| 169. 炒雙菇 | Shrimp with Bean Curd 6.95 |

| RICE NOODLES | |
|--------------|--|
| 170. 炒雙菇 | Vegetable Fried Rice 5.95 |
| 171. 炒雙菇 | Chicken or Beef or E.B. Pork Fried Rice 5.95 |
| 172. 炒雙菇 | Shrimp Fried Rice 6.95 |
| 173. 炒雙菇 | Combination Fried Rice 6.95 |
| 174. 炒雙菇 | Vegetable Chow Mein 5.95 |
| 175. 炒雙菇 | Chicken or Beef or Pork Chow Mein 5.95 |
| 176. 炒雙菇 | Shrimp Chow Mein 6.95 |
| 177. 炒雙菇 | Combination Chow Mein 6.95 |
| 178. 炒雙菇 | Combination Pan Fried Noodle 6.95 |
| 179. 炒雙菇 | Steam Rice 6.95 |

| DESSERT | |
|---------|--------------------------------|
| 1. 拔絲香蕉 | Candy Banana (6) 4.25 |
| 2. 拔絲蘋果 | Candy Apple (6) 4.25 |
| 3. 炸芋頭元 | Deep Fried Taro (6) 4.25 |
| 4. 拔絲 | Lychi 2.50 |
| 5. 雪糕 | Ice Cream 1.75 |
| 6. 炸芋頭 | Deep Fried Sweet Cake (6) 4.25 |
| 7. 飲料 | Salt Drink 1.75 |



* Hot & Spicy

又一村 港式 煲仔菜 HOLIDAY SPECIAL HOT POT

ALL ITEMS BELOW ARE \$5.95

- | | |
|---|---|
| 125 意大利芥牛腩煲 Italian Beef Brisket w/ Black Bean Sauce | 131 薑蔥竹筍炒鴨煲 Frog w/ Bamboo Shoot, Ginger & Green Onion |
| 126 蒜泥豆苗炒鴨煲 Ricovermotti & Mixed Vegetable | 132 薑蔥竹筍生蠔煲 Oyster w/ Bamboo Shoot, Ginger & Green Onion |
| 127 金牌海鮮豆腐煲 Assorted House Seafood | 133 北菇海參鴨湯煲 Fork Maw w/ Black Mushroom & Duck Web |
| 128 桂竹羊腩煲 Goat with Dry Bean Curd | 134 北菇海參鴨湯煲 Sea Cucumber w/ Black Mushroom & Duck Web |
| 129 咖喱羊腩煲 Curry Goat Meat | 135 子房臘味雞煲 Chicken w/ Taro, Smoked Pork & Sausage |
| 130 豉汁三文魚腩煲 Salmon's Head w/ Black Bean Sauce | 136 魚香茄子牛腩煲 Short Rib w/ Eggplant in Garlic Sauce |

海鮮 HOLIDAY SPECIAL SEAFOOD

ALL ITEMS BELOW ARE \$5.95

- | | |
|--|---|
| 127 海鮮扒脆皮豆腐 Seafood with Crispy Bean Curd | 148 豉汁蒸蟹炒蜆肉 Asparagus & Clam w/ Black Bean Sauce |
| 128 四季豆炒蝦球 Shrimp & Scrambled Egg w/ String Bean | 147 椒鹽海鮮炒烏冬 Sizzling Seafood Udon |
| 129 豉汁竹筍炒帶子 Scallops & Bamboo Shoot w/ Black Bean Sauce | 148 北菇海參炒時蔬 Sea Cucumber & Black Mushroom |
| 140 油泡竹筍炒肉 Pan Fried Frog & Bamboo Shoot | 149 豉汁炒大蝦 Stir Fried Clam w/ Black Bean Sauce |
| 141 當紅肉絲炒帶子 Scallops w/ Snow Pea & Waterchestnut | 150 紅燒海參豆腐 Sea Cucumber & Bean Curd w/ Vegetable |
| 142 牛油香茅三文魚 Basil Leaf Salmon | 151 椒鹽脆皮蝦球 Sweet and Sour Prawn |
| 143 魚香茄子扒海鮮 Seafood & Eggplant w/ Garlic Sauce | 152 干燒帶子蝦球 Hot Broiled Scallops and Shrimp |
| 144 鮮菇龍利柳 Halibut Fillet with Vegetable | 153 豉汁蒸菜肉蝦球 Baked Steep with Spinach |
| 145 川椒雲耳蝦球 Kung Pao Shrimp | |

扒爐 HOLIDAY SPECIAL NEW YORK STEAK, FILLET MIGNON CUBE

ALL ITEMS BELOW ARE \$5.95

- | | |
|--|--|
| 154 黑椒汁牛扒 Black Pepper Sauce | 160 雙菇芝士焗牛柳球 Baked Cheese and Mushroom |
| 155 香蒜蒜茸牛扒 Cilantro Garlic Sauce | 161 西蘭花燴牛柳球 Baked Cheese and Broccoli |
| 156 蘑菇汁牛扒 Mushroom and Onion Sauce | 162 焗蘆筍牛柳球 Baked Tomato and Onion |
| 157 香蒜汁牛扒 Chili Spicy Sauce | 163 焗茄汁烤菜牛柳球 Baked Tomato & Preserved Vegetable |
| 158 金牌蒜茸扒 Black Pepper and Onion Sauce | 164 蒜蓉蒜茸牛柳球 Pan Fried Mushroom and Onion |
| 159 意大利蒜茸牛柳球 Pan Fried Zucchini and Onion | 165 中式焗飯牛柳球 Pan Fried Tomato and Onion |

Fried Rice 50¢ Extra

又一村 港式 商務午餐

Holiday Cafe THE COFFEE SHOP OF EXCELLENCE 111 N. Atlantic Blvd., #349, Monterey Park, CA 91754

Tel: (626) 282-1306

商務午餐 \$4.95

晚飯宵夜 \$4.95

晚飯宵夜 \$4.95

(Served 10:00 AM - 5:00 PM Daily)

(歡迎外賣 • 外賣附送咖啡或奶茶 • 飯後送粉)

HAPPY HOUR BETWEEN 10:00 AM - 5:00 PM (Beverages \$2.00 Long Tea, Hotsnack and Corona \$2.50)

又一村 港式 家鄉小菜

HOLIDAY SPECIAL COUNTRY STYLE DISHES

ALL ITEMS BELOW ARE \$4.95

- | | |
|---|---|
| 1. 時蔬炒蝦球 Stir Fried Fish Fillet with vegetable | 20. 五香厚牛腩 Hearty Beef Brisket & Vegetable |
| 2. 豉汁滑水雞骨 Spicy Rib & Bitter Melon w/ Black Bean Sauce | 21. 豉汁意大利菜牛肉 Italian Beef with Black Bean Sauce |
| 3. 蒜茸牛肉扒豆腐 Tomato and Beef with Bean Curd | 22. 當紅肉絲炒蝦球 Snow Pea, Waterchestnut & Chicken |
| 4. 芥蘭炒牛肉 Pan Fried Beef and Chinese Broccoli | 23. 豉汁炒牛腩 Beef Stomach with Black Bean Sauce |
| 5. 豉汁蒸雞扒或牛肉 Steamed Chicken or Beef w/ Pineapple | 24. 咸蛋蒸炒牛肉或鮮魷 Salted Beef or Squid w/ Sour Vegetable |
| 6. 辣皮牛肉或雞 Pan Fried Beef or Chicken in Orange Peel Sauce | 25. 雲耳雞鴨湯 Lily Root Chicken Style |
| 7. 香蔥蒸海蜆 Steamed Chicken with Ginger & Onion | 26. 蒜泥豆苗炒鴨蛋 Chicken Wing with Black Bean Sauce |
| 8. 北菇鴨掌扒時蔬 Black Mushroom & Duck Web w/ Vegetable | 27. 四季豆炒牛肉或雞片 Sautéed Beef or Chicken w/ String Bean |
| 9. 蒜茸蒜炒牛肉 Beef with Straw Mushroom | 28. 豉汁千片 Scallops with Black Bean Sauce |
| 10. 腐乳炆雞心菜 Onion with Spicy Bean Curd Sauce | 29. 五柳石斑 Garoupe with Pickled Cucumbers |
| 11. 椒鹽腐乳西生菜 Lettuce with Bean Curd Sauce | 30. 豉汁蒸兩吃 Onion Pambert |
| 12. 蒜茸炒菠菜 Spinach with Garlic Sauce | 31. 腐乳炆牛肉捲 Shredded Pork & Eggplant with Bean Curd Sauce |
| 13. 蒜泥醬 Pan Fried Mixed Vegetable | 32. 蒜泥粉絲炒蝦球 Meat Quai, Ricemillett & Dry Shrimp |
| 14. 西蘭花牛肉 Beef and Broccoli | 33. 咸蛋雞扒豆腐 Salted Fish & Chicken w/ Bean Curd |
| 15. 豉汁滑水牛肉 Beef & Bitter Melon w/ Black Bean Sauce | 34. 紅燒豆腐 Shredded Pork & Bean Curd w/ Vegetable |
| 16. 九王生蠔煎蛋 Scrambled Egg with Silver Fish | 35. 蒜茸白帶 Black Mushroom with Baby Pak Choy |
| 17. 九王生蠔煎蛋 Scrambled Egg with Oyster | 36. 辣身炒三絲 Duck, Pork & Chicken w/ Bean Sprout |
| 18. 公孫豆丁 Kung Pao Chicken | 37. 辣身炒牛肉 Salty Beef |
| 19. 椒鹽肉中蝦 Salt and Pepper Shrimp | 38. 甜酸豬扒 Sweet & Sour Pork Chop |

Fried Rice 50¢ Extra

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| 又一村 港 式 | 炒粉、炒麵 | HOLIDAY SPECIAL CHOW FUN, CHOW MEIN |
|--|---|---|
| ALL ITEMS BELOW ARE \$4.95 | | |
| 39. 時菜肉絲雞絲粉 Preserved Vegetable, Shredded Pork w/ Noodle Noodle | 50. 上海粗炒麵 Shanghai Chow Mein | |
| 40. 鮮蝦銀絲粉 Pan Fried Shrimp Noodle Noodle | 51. 干炒或豉椒牛河 Beef Chow Fun w/ Soy or Black Bean Sauce | |
| 41. 牛腩三絲米粉 Chicken, Ham & Pork Rice Noodle | 52. 醬肉菜菜粗麵 Crisp Meat & Spinach with Lo Mein | |
| 42. 咸魚雞粒炒雙米 Salted Fish & Chicken w/ Ricevermicelli & Rice Noodle | 53. 北菇肉絲炒麵 Mushroom & Shredded Pork Chow Mein | |
| 43. 牛腩菜豆粉粗麵 Beef Slow, Ginger & Green Onion Lo Mein | 54. 星洲炒米粉 Singapore Rice Noodle | |
| 44. 豉汁皇鴨絲麵 Shredded Duck Chow Mein | 55. 菠蘿海鮮飯伊麵 Seafood & Spinach Yee Fu Noodle | |
| 45. 黑椒牛柳粒炒麵或烏冬 Black Pepper Beef Chow Mein or Udon | 56. 紹興炒麵 House Special Chow Mein | |
| 46. 樟茶肉粒飯 Shredded Pork with Rice Noodle | 57. 沙茶牛肉炒麵 Beef Chow Mein with Barbecue Sauce | |
| 47. 炒雲吞 Singapore Chow Fun | 58. 廈門炒米粉 "Hua Min" Rice Noodle | |
| 48. 客家鴨腿飯 Shredded Duck with Rice Noodle | 59. 干炒並正鴨絲河 Shredded Duck & Leeks Chow Fun | |
| 49. 蕃茄牛柳粒炒麵 Tomato Beef with Spaghetti | 60. 味菜牛柳粒炒麵 Shredded Beef w/ Preserved Chow Mein | |
| 又一村 港 式 | 焗飯、燴飯 炒飯 | HOLIDAY SPECIAL BAKED RICE, RICE PLATE, FRIED RICE |
| ALL ITEMS BELOW ARE \$4.95 | | |
| 61. 焗茄汁石斑飯 Cassiole with Fried Rice | 74. 粟米肉絲燴飯 Diced Pork with Creamy Corn Sauce | |
| 62. 焗茄汁豬扒飯 Pork Chop Cassiole with Fried Rice | 75. 菜遠菜肉雙蛋飯 Lunch Meat, Egg & Vegetable on Rice | |
| 63. 焗茄汁牛腩飯 Ox Tongue Cassiole with Rice | 76. 粟米龍蝦牛肉飯 Minced Beef and Egg on Rice | |
| 64. 焗海鮮飯 Seafood Cassiole with Fried Rice | 77. 滑蛋蝦球燴飯 Shrimp & Scrambled Egg on Rice | |
| 65. 焗葡國雞飯 Baked Chicken Portuguese Style | 78. 北京雞球燴飯 Black Mushroom & Chicken on Rice | |
| 66. 白汁雞皇飯 Chicken & Lu King | 79. 蘭桂臘味炒飯 Smoked Pork & Sausage Fried Rice | |
| 67. 粟米燴石斑 Cassiole with Creamy Corn Sauce | 80. 揚州炒飯 House Special Fried Rice | |
| 68. 海南雞飯 Hainan Chicken | 81. 咸魚雞粒炒飯 Salted Fish & Chicken Fried Rice | |
| 69. 蝦或雞沙律 Shrimp or Chicken Salad (Choice of Dressing) | 82. 福建海鮮炒飯 Fujian Seafood Fried Rice | |
| 70. 咖喱牛腩或雞 Beef Brisket or Chicken Curry | 83. 蟹肉炒飯 Shrimp & Chicken Fried Rice | |
| 71. 咖喱牛肉或石斑 Beef or Grouper Curry | 84. 法式巴黎炒飯 Paris Fried Rice | |
| 72. 蕃茄牛柳粒燴飯 Tomato Beef Mignon Cube on Rice | 85. 沙茶牛肉粒炒飯 Barbecue Beef Fried Rice | |
| 73. 豉椒肉絲燴飯 Red Cod & Vegetable w/ Black Bean Sauce | 86. 新加坡蝦球炒飯 Shrimp Fried Rice Singapore Style | |

Fried Rice 50g Extra

豬扒、雞扒、牛腩
牛尾、牛仔骨

FORK CHOP, CHICKEN STEAK
OX-TONGUE, OX-TAIL, SHORT RIB

ALL ITEMS BELOW ARE \$4.95

| | |
|---|--|
| 87. 吉列或沙律豬扒 Cubed or Tastes Pork Chop | 96. 吉列或沙律雞扒 Cubed or Tastes Chicken Steak |
| 88. 芒果或香檸雞扒 Mango or Lemon Pork Chop | 97. 芒果或香檸雞扒 Mango or Lemon Chicken Steak |
| 89. 黑椒或洋葱雞扒 Black Pepper or Onion Pork Chop | 98. 黑椒或洋葱雞扒 Black Pepper or Onion Chicken Steak |
| 90. 香絲或非洲豬扒 Spicy or African Pork Chop | 99. 香絲或非洲雞扒 Spicy or African Chicken Steak |
| 91. 蒜茸或日式豬扒 Garlic or Teriyaki Pork Chop | 100. 蒜茸或日式雞扒 Garlic or Teriyaki Chicken Steak |
| 92. 西式煎焗香子雞 Roast Chicken on Sizzling Plate | 101. 茄汁燴牛尾 Ox-Tail with Tomato Sauce |
| 93. 蒜茸焗汁煎香子雞 Pork Chop & Chicken Steak with Spicy Garlic Sauce | 102. 黑椒或洋葱牛仔骨 Black Pepper or Onion Short Rib |
| 94. 椒鹽雞扒 Salt & Pepper Pork Chop | 103. 黑椒或洋葱牛仔骨 Black Pepper or Onion Short Rib |
| 95. 黑椒或外邊牛腩 Black Pepper or Red Wine Ox-Tongue | 104. 咖喱牛腩或牛尾 Ox-Tongue or Ox-Tail Curry |

又一村

三文治、粥、

HOLIDAY SPECIAL SANDWICH
PORRIDGE, NOODLE 'N SOUP

港 式 湯粉/麵/雜條

ALL ITEMS BELOW ARE \$4.95

| | |
|--|--|
| 105. 牛扒漢堡巨片 House Big Mac | 115. 鮮田雞粥 Fresh Frog Porridge |
| 106. 湯牛扒三文治 Steak Sandwich | 116. 牛腩菜春卷 Beef Slow & Wonton Noodle Soup |
| 107. 公司三文治 Club Sandwich | 117. 時菜肉絲燴菜粉 Preserved Vegetable & Shredded Pork Rice Noodle Soup |
| 108. 海鮮粥 Seafood Porridge | 118. 宮廷雞絲燴菜粉 Preserved Vegetable & Shredded Duck Rice Noodle Soup |
| 109. 炸蝦香子粥 Shrimp & Scallop Porridge | 119. 黑椒牛柳粒燴菜粉 Black Pepper Beef w/ Spaghetti in Soup |
| 110. 生菜魚片粥 Fish Fillet Porridge | 120. 北菇鴨絲湯伊麵 Black Mushroom & Shredded Duck Yee Fu Noodle Soup |
| 111. 生菜鴨絲粥 Shredded Duck Porridge | 121. 海鮮湯烏冬 Seafood Udon Soup |
| 112. 時菜龍蝦牛肉粥 Preserved Vegetable & Minced Beef Porridge | 122. 豬扒菜卷湯麵 Pork Chop, Fish Ball Noodle Soup |
| 113. 皮蛋燒肉粥 Preserved Egg & Pork Porridge | 123. 雞扒蝦丸湯麵 Chicken, Shrimp Ball Noodle Soup |
| 114. 北菇滑雞粥 Chicken & Black Mushroom Porridge | 124. 香茜扣雞湯燴麵 Steamed Chicken w/ Rice Noodle Soup |

Fried Rice 50¢ Extra

Fried Rice 50g Extra



您每天看3-4小時以上的電腦嗎? - 保眼明
您有白內障或是曾經視網膜脫落嗎? - 保眼明
您每到晚上視力會變差嗎? - 保眼明
您的眼睛經常淚液乾澀嗎? - 保眼明



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冷、熱飲品 COLD & HOT BEVERAGE

| | | | |
|--------------------------------|------|-------------------------|------|
| 意大利咖啡 | 2.50 | 檸檬茶 | 1.85 |
| Cappuccino | | Tao and Lemon | |
| 西班牙咖啡 | 2.50 | 檸檬水 | 1.85 |
| Spanish Coffee | | Lemonade | |
| 西班牙奶昔 | 2.50 | 莫吉托雞尾酒 | 1.85 |
| Spanish Tea | | Tropical Tea and Lemon | |
| 法國咖啡 | 1.85 | 檸檬蜜糖 | 2.50 |
| French Coffee | | Honey and Lemon | |
| 港式奶茶 | 1.85 | 薑糖可樂/忌廉 | 3.50 |
| English Tea (Hong Kong Style) | | Soda with Lemon | |
| 泰式奶茶 | 1.85 | 巧克力/杏仁奶露 | 1.85 |
| English Tea | | Chocolate / Almond Milk | |
| 港式奶茶 | 1.85 | 阿華田/特立克 | 1.85 |
| Colleen and English Tea | | Arwa / Horlick | |
| 泰式奶茶 | 1.85 | 熱奶露 | 2.50 |
| Thai Iced Tea | | Milk with Raw Egg | |
| 波蘭奶茶/忌廉 | 2.50 | 可樂/忌廉 | 1.50 |
| Polish Iced Tea / Iced Colleen | | Soda | |
| 波蘭奶茶 | 2.50 | 中國茶 | 1.00 |
| Boba Thai Iced Tea | | Chinese Tea | |
| 玫瑰糖打 | 1.85 | | |
| Plum and Soda | | | |

果汁 JUICE

| | | | |
|-------------------------|------|------------------|------|
| 鮮橙汁 | 2.50 | 西柚汁 | 2.25 |
| Fresh Orange Juice | | Grapefruit Juice | |
| 紅蘿蔔西芹汁 | 2.50 | 番茄汁 | 2.25 |
| Carrot and Celery Juice | | Tomato Juice | |
| 芒果汁 | 2.50 | 鳳梨汁 | 2.25 |
| Mango Juice | | Pineapple Juice | |
| 西瓜汁 | 2.25 | 橙汁 | 2.25 |
| Watermelon Juice | | Grape Juice | |
| 蜜瓜汁 | 2.25 | 荔枝汁 | 2.25 |
| Honey Dew Juice | | Guava Juice | |
| 哈密瓜汁 | 2.25 | 蘋果汁 | 2.25 |
| Cantaloupe Juice | | Apple Juice | |

刨冰 FOUNTAIN

| | | | |
|---------------------------|------|-------------------|------|
| 紅豆冰 | 2.25 | 鮮果冰 | 2.25 |
| Red Bean Ice | | Tropical Delight | |
| 綠豆冰 | 2.25 | 龍眼冰 | 2.25 |
| Herb Gelatin | | Longan Ice | |
| 藍莓冰 | 2.50 | 荔枝冰 | 2.25 |
| Red Bean and Herb Gelatin | | Lychee Ice | |
| 紅豆藍莓冰 | 3.25 | 鳳梨冰 | 2.25 |
| Red Bean and Ice Cream | | Pineapple Delight | |
| 芒果冰 | 2.25 | | |
| Mango Ice | | | |

奶昔 MILK SHAKE

| | | | |
|-----------|------|------------|------|
| 芒果奶昔 | 2.25 | 香蕉奶昔 | 2.25 |
| Mango | | Banana | |
| 草莓奶昔 | 2.25 | 櫻桃奶昔 | 2.25 |
| Taro | | Cherry | |
| 綠豆奶昔 | 2.25 | 巧克力奶昔 | 2.25 |
| Green Tea | | Chocolate | |
| 木瓜奶昔 | 2.25 | 士多啤梨奶昔 | 2.25 |
| Papaya | | Strawberry | |
| 紅豆奶昔 | 2.25 | 香草奶昔 | 2.25 |
| Red Bean | | Vanilla | |
| 提子奶昔 | 2.25 | 咖啡奶昔 | 2.25 |
| Grape | | Coffee | |

特別飲品 SPECIAL MIXED DRINKS

| | | | |
|---------------|------|--------------------|------|
| 什果奶昔 | 2.25 | 小果奶昔 | 2.25 |
| Fruit Punch | | Glowmoppe | |
| 什果奶昔 | 2.25 | 紅粉佳人 | 2.25 |
| Mini Punch | | Pink Lady | |
| 提子奶昔 | 2.25 | 粉紅佳人 | 2.25 |
| Grape Punch | | Pink Colada | |
| 甲子 | 2.25 | 夏威夷果 | 2.25 |
| Black Cow | | Island Paradise | |
| 白雪公主 | 2.25 | 士多啤梨奶昔 | 2.25 |
| Snow White | | Strawberry Delight | |
| 沙龍摩 | 2.25 | 香蕉奶昔 | 2.25 |
| Shiley Temple | | Banana Delight | |
| 玫瑰奶昔 | 2.25 | 芒果奶昔 | 2.25 |
| Roy Roger | | Mango Delight | |

燭光晚餐 \$5.95 up

Candle Light Dinner Special **2人** SOUP OF THE DAY, TEA, COFFEE OR WINE & DESSERT
(Served 8:00 pm to 10:00 pm daily)

餐湯 SOUP

| | |
|---|--|
| 1. 海鮮羹 House Special Seafood Soup | 7. 同好蟹肉湯 House Special Crab Chowder |
| 2. 忌廉鮮肉海鮮湯 Cream of Mushroom w/ Crab Meat | 8. 法式牛蒡湯 French Onion Soup |
| 3. 忌廉鮮肉蟹肉湯 Cream of Corn with Crab Meat | 9. 忌廉鮮肉雞湯 Cream of Chicken |
| 4. 忌廉鮮肉蘆筍湯 Cream of Asparagus w/ Crab Meat | 10. 忌廉鮮肉雞湯 Cream of Chicken |
| 5. 什菜牛蒡湯 Onion Vegetable Soup | 11. 蒜茸湯 Garlic Soup |
| 6. 同好鴨湯 Clam Chowder | |

頭盆 APPETIZER

| | |
|--|---|
| 12. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 20. 椒鹽雞翼 Deep Fried Chicken Wing w/ Spicy Salt |
| 13. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 21. 椒鹽雞翼 Deep Fried Chicken Wing w/ Spicy Salt |
| 14. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 22. 青豆蒜茸雞翼 Green Beans w/ Chicken |
| 15. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 23. 日式魚子飯 Green Mussels in Garlic Sauce |
| 16. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 24. 蒜茸豬耳 Green Mussels in Smell Roe |
| 17. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 25. 蒜茸豬耳 Green Mussels in Smell Roe |
| 18. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 26. 蒜茸豬耳 Green Mussels in Smell Roe |
| 19. 串燒沙律拼盤 Shrimp & Scalloped Egg w/ Shrimp | 27. 蒜茸豬耳 Green Mussels in Smell Roe |

ALL ITEMS BELOW ARE \$3.25

| | |
|---|---|
| 28. 椒鹽雞翼 Deep Fried Chicken Wing w/ Spicy Salt | 31. 炸薯條 French Fries |
| 29. 蒜茸豬耳 Green Mussels in Garlic Sauce | 32. 炸薯條 French Fries |
| 30. 蒜茸豬耳 Green Mussels in Garlic Sauce | 33. 蒜茸豬耳 Green Mussels in Garlic Sauce |

扒爐 GRILL

| | |
|---|--|
| 紐約牛扒 New York Steak All Items Below are \$8.95 | 牛柳 Fillet Mignon All Items Below are \$9.95 |
| 34. 紐約牛扒 New York Steak | 36. 牛柳 Fillet Mignon |
| 35. 紐約牛扒 New York Steak | 37. 牛柳 Fillet Mignon |
| 36. 紐約牛扒 New York Steak | 38. 牛柳 Fillet Mignon |
| 37. 紐約牛扒 New York Steak | 39. 牛柳 Fillet Mignon |
| 38. 紐約牛扒 New York Steak | 40. 牛柳 Fillet Mignon |
| 39. 紐約牛扒 New York Steak | 41. 牛柳 Fillet Mignon |
| 40. 紐約牛扒 New York Steak | 42. 牛柳 Fillet Mignon |
| 41. 紐約牛扒 New York Steak | 43. 牛柳 Fillet Mignon |
| 42. 紐約牛扒 New York Steak | 44. 牛柳 Fillet Mignon |
| 43. 紐約牛扒 New York Steak | 45. 牛柳 Fillet Mignon |

牛柳 Fillet Mignon Cube

All Items Below are \$8.95

| | |
|---|---|
| 44. 意大利牛柳拼盤 Pan Fried Zucchini and Onion | 51. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 45. 蒜茸豬耳 Green Mussels in Garlic Sauce | 52. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 46. 蒜茸豬耳 Green Mussels in Garlic Sauce | 53. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 47. 蒜茸豬耳 Green Mussels in Garlic Sauce | 54. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 48. 蒜茸豬耳 Green Mussels in Garlic Sauce | 55. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 49. 蒜茸豬耳 Green Mussels in Garlic Sauce | 56. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 50. 蒜茸豬耳 Green Mussels in Garlic Sauce | 57. 蒜茸豬耳 Green Mussels in Garlic Sauce |



T骨牛扒 T-Bone Steak

All Items Below are \$8.95

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| 51. 蒜茸豬耳 Green Mussels in Garlic Sauce | 58. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 52. 蒜茸豬耳 Green Mussels in Garlic Sauce | 59. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 53. 蒜茸豬耳 Green Mussels in Garlic Sauce | 60. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 54. 蒜茸豬耳 Green Mussels in Garlic Sauce | 61. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 55. 蒜茸豬耳 Green Mussels in Garlic Sauce | 62. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 56. 蒜茸豬耳 Green Mussels in Garlic Sauce | 63. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 57. 蒜茸豬耳 Green Mussels in Garlic Sauce | 64. 蒜茸豬耳 Green Mussels in Garlic Sauce |

羊扒 Lamb Chop

All Items Below are \$9.95

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| 55. 蒜茸豬耳 Green Mussels in Garlic Sauce | 65. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 56. 蒜茸豬耳 Green Mussels in Garlic Sauce | 66. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 57. 蒜茸豬耳 Green Mussels in Garlic Sauce | 67. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 58. 蒜茸豬耳 Green Mussels in Garlic Sauce | 68. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 59. 蒜茸豬耳 Green Mussels in Garlic Sauce | 69. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 60. 蒜茸豬耳 Green Mussels in Garlic Sauce | 70. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 61. 蒜茸豬耳 Green Mussels in Garlic Sauce | 71. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 62. 蒜茸豬耳 Green Mussels in Garlic Sauce | 72. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 63. 蒜茸豬耳 Green Mussels in Garlic Sauce | 73. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 64. 蒜茸豬耳 Green Mussels in Garlic Sauce | 74. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 65. 蒜茸豬耳 Green Mussels in Garlic Sauce | 75. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 66. 蒜茸豬耳 Green Mussels in Garlic Sauce | 76. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 67. 蒜茸豬耳 Green Mussels in Garlic Sauce | 77. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 68. 蒜茸豬耳 Green Mussels in Garlic Sauce | 78. 蒜茸豬耳 Green Mussels in Garlic Sauce |
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| 71. 蒜茸豬耳 Green Mussels in Garlic Sauce | 81. 蒜茸豬耳 Green Mussels in Garlic Sauce |
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| 73. 蒜茸豬耳 Green Mussels in Garlic Sauce | 83. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 74. 蒜茸豬耳 Green Mussels in Garlic Sauce | 84. 蒜茸豬耳 Green Mussels in Garlic Sauce |
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| 110. 蒜茸豬耳 Green Mussels in Garlic Sauce | 120. 蒜茸豬耳 Green Mussels in Garlic Sauce |

海鮮 SEAFOOD

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|---|---|
| 59. 海鮮拼盤 Seafood with Crispy Bean Cud | 68. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 60. 蒜茸豬耳 Green Mussels in Garlic Sauce | 69. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 61. 蒜茸豬耳 Green Mussels in Garlic Sauce | 70. 蒜茸豬耳 Green Mussels in Garlic Sauce |
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| 66. 蒜茸豬耳 Green Mussels in Garlic Sauce | 75. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 67. 蒜茸豬耳 Green Mussels in Garlic Sauce | 76. 蒜茸豬耳 Green Mussels in Garlic Sauce |

豬扒、雞扒、牛柳 PORK CHOP, CHICKEN STEAK

牛尾、牛仔骨 OX-TONGUE, OX-TAIL, SHORT RIB

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| 77. 蒜茸豬耳 Green Mussels in Garlic Sauce | 86. 蒜茸豬耳 Green Mussels in Garlic Sauce |
| 78. 蒜茸豬耳 Green Mussels in Garlic Sauce | 87. 蒜茸豬耳 Green Mussels in Garlic Sauce |
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| 111. 蒜茸豬耳 Green Mussels in Garlic Sauce | 120. 蒜茸豬耳 Green Mussels in Garlic Sauce |

海鮮 Seafood

| | | | |
|---|---|-------------------------------------|------|
| 蝦 | 蝦 | S-01 Lover's Shrimp | 8.95 |
| 蝦 | 蝦 | S-02 Shrimp with Lobster Sauce | 7.25 |
| 蝦 | 蝦 | S-03 Tofu Shrimp | 7.25 |
| 蝦 | 蝦 | S-04 Shrimp with Tender Greens | 7.25 |
| 蝦 | 蝦 | S-05 Black Mushroom with Shrimp | 7.50 |
| 蝦 | 蝦 | S-06 Almond Shrimp | 7.25 |
| 蝦 | 蝦 | S-07 Walnut Prawns | 8.95 |
| 蝦 | 蝦 | S-08 Long Bean Shrimp | 7.25 |
| 蝦 | 蝦 | S-09 Shrimp Egg Foo Young | 7.25 |
| 蝦 | 蝦 | S-10 Crystal Shrimp | 7.50 |
| 蝦 | 蝦 | S-11 Shrimp and Green Peas | 7.25 |
| 蝦 | 蝦 | S-12 Shrimp and Snow Peas | 7.25 |
| 蝦 | 蝦 | S-13 Prawns a La Szechuan | 7.25 |
| 蝦 | 蝦 | S-14 Mix Shu Shrimp (Chop Included) | 7.50 |
| 蝦 | 蝦 | S-15 Spiced Prawns | 7.25 |
| 蝦 | 蝦 | S-16 Cashew Prawns | 7.25 |
| 蝦 | 蝦 | S-17 Assorted Vegetable Prawns | 7.25 |
| 蝦 | 蝦 | S-18 Curry Prawns | 7.25 |
| 蝦 | 蝦 | S-19 Sweet and Sour Prawns | 7.25 |
| 蝦 | 蝦 | S-20 Shrimp with Black Bean Sauce | 7.25 |
| 蝦 | 蝦 | S-21 Shrimp and Broccoli | 7.25 |
| 蝦 | 蝦 | S-22 Green Pepper Shrimp | 7.25 |
| 蝦 | 蝦 | S-23 Salt and Pepper Shrimp | 7.25 |
| 蝦 | 蝦 | S-24 Scramble Egg and Shrimp | 8.00 |
| 蝦 | 蝦 | S-25 Asparagus Shrimp (Seasonal) | 7.25 |
| 蝦 | 蝦 | S-26 Rainbow Shrimp | 7.25 |
| 蝦 | 蝦 | S-27 King Pao Squid | 6.25 |
| 蝦 | 蝦 | S-28 Baked Squids with Spicy Salt | 6.25 |
| 蝦 | 蝦 | S-29 Squids with Black Bean Sauce | 6.25 |
| 蝦 | 蝦 | S-30 Curry Squid | 6.25 |
| 蝦 | 蝦 | S-31 Squid with Tender Greens | 6.25 |
| 蝦 | 蝦 | S-32 Assorted Vegetables Squids | 6.25 |
| 蝦 | 蝦 | S-33 Black Bean Sauce Clams | 7.25 |
| 蝦 | 蝦 | S-34 Mandarin Fried Clams | 7.25 |
| 蝦 | 蝦 | S-35 Salt & Pepper Clams | 7.25 |

雞類 Chicken

| | | | |
|---|---|--|------|
| 雞 | 雞 | C-01 Bean Sauce Chicken | 5.50 |
| 雞 | 雞 | C-02 Almond Chicken | 5.50 |
| 雞 | 雞 | C-03 Cashew Chicken | 5.50 |
| 雞 | 雞 | C-04 Curry Chicken | 5.50 |
| 雞 | 雞 | C-05 Mandarin Fried Chicken | 5.75 |
| 雞 | 雞 | C-06 Sweet and Sour Chicken | 5.50 |
| 雞 | 雞 | C-07 General Tsun's Chicken | 5.75 |
| 雞 | 雞 | C-08 Sauteed Chicken Wings | 4.75 |
| 雞 | 雞 | C-09 Black Bean Sauce Chicken | 5.50 |
| 雞 | 雞 | C-10 King Pao Chicken | 5.50 |
| 雞 | 雞 | C-11 Lemon Chicken | 5.75 |
| 雞 | 雞 | C-12 Chin Ju Chicken | 6.00 |
| 雞 | 雞 | C-13 Chicken with Mixed Vegetables | 5.50 |
| 雞 | 雞 | C-14 Mu Shu Chicken (Chop Included) | 6.00 |
| 雞 | 雞 | C-15 Green Pepper Chicken | 5.50 |
| 雞 | 雞 | C-16 Asparagus Chicken (Seasonal) | 5.50 |
| 雞 | 雞 | C-17 Snow Peas Chicken | 5.50 |
| 雞 | 雞 | C-18 Chicken and Broccoli | 5.50 |
| 雞 | 雞 | C-19 Slice Chicken with Black Mushroom | 5.75 |
| 雞 | 雞 | C-20 Mongolian Chicken | 5.75 |
| 雞 | 雞 | C-21 Spinach Chicken | 5.50 |
| 雞 | 雞 | C-22 Long Bean with Chicken | 5.50 |
| 雞 | 雞 | C-23 Peking Chicken | 6.25 |
| 雞 | 雞 | C-24 Chicken with Tender Greens | 5.50 |

牛肉類 Beef

| | | | |
|---|---|--|------|
| 牛 | 牛 | B-01 Peking Beef | 7.25 |
| 牛 | 牛 | B-02 Mandarin Beef | 6.25 |
| 牛 | 牛 | B-03 Mongolian Beef | 6.25 |
| 牛 | 牛 | B-04 Beef with Oyster Sauce | 6.25 |
| 牛 | 牛 | B-05 Green Pepper Beef | 6.25 |
| 牛 | 牛 | B-06 Asparagus Beef (Seasonal) | 6.25 |
| 牛 | 牛 | B-07 Snow Peas Beef | 6.25 |
| 牛 | 牛 | B-08 Beef and Broccoli | 6.25 |
| 牛 | 牛 | B-09 Tomato Beef | 6.25 |
| 牛 | 牛 | B-10 Beef with Tender Greens | 6.25 |
| 牛 | 牛 | B-11 Beef with Mixed Vegetables | 6.25 |
| 牛 | 牛 | B-12 Mu Shu Beef (Chop Included) | 6.25 |
| 牛 | 牛 | B-13 Curry Beef | 6.25 |
| 牛 | 牛 | B-14 Bean Cake Beef | 6.25 |
| 牛 | 牛 | B-15 Blackbean Sauce Beef | 6.25 |
| 牛 | 牛 | B-16 Beef with Black Mushroom & Bamboo Shoot | 6.50 |
| 牛 | 牛 | B-17 Spinach with Beef | 6.25 |
| 牛 | 牛 | B-18 Long Bean with Beef | 6.25 |
| 牛 | 牛 | B-19 Kung Pao Beef | 6.25 |

炒麵, 飯 Noodles and Fried Rice

| | | | |
|---|---|--|------|
| 麵 | 麵 | M-01 House Special Chow Mein or Fried Rice | 4.75 |
| 麵 | 麵 | M-02 Pork Chow Mein or Fried Rice | 3.95 |
| 麵 | 麵 | M-03 B.B.Q. Pork Chow Mein or Fried Rice | 4.50 |
| 麵 | 麵 | M-04 Chicken Chow Mein or Fried Rice | 3.95 |
| 麵 | 麵 | M-05 Beef Chow Mein or Fried Rice | 4.25 |
| 麵 | 麵 | M-06 Vegetable Chow Mein or Fried Rice | 3.95 |
| 麵 | 麵 | M-07 Beef with Bell Pepper Chow Mein | 4.50 |
| 麵 | 麵 | M-08 Salted Fish Fried Rice | 4.95 |
| 麵 | 麵 | M-09 Shrimp Chow Mein or Fried Rice | 4.50 |
| 麵 | 麵 | M-11 House Special Rice Noodle | 4.75 |
| 麵 | 麵 | M-10 Other Available Rice Noodle | 4.50 |

Hong Kong Style

| | | | |
|---|---|--|------|
| 麵 | 麵 | M-11 House Special Chow Fun or Chow Mein | 4.95 |
| 麵 | 麵 | M-12 Sea Food Chow Fun or Chow Mein | 5.50 |
| 麵 | 麵 | M-13 Shrimp Chow Fun or Chow Mein | 4.75 |
| 麵 | 麵 | M-14 Other Available Chow Fun or Chow Mein | 4.50 |

蔬菜類 Vegetable & Bean Curd

| | | | |
|---|---|---|------|
| 菜 | 菜 | V-01 Hot Bean Curd (chose with or without pork) | 4.50 |
| 菜 | 菜 | V-02 Mandarin Braised Bean Curd | 4.50 |
| 菜 | 菜 | V-03 Mixed Vegetables Deluxe | 4.50 |
| 菜 | 菜 | V-04 Snow Peas, Water Chestnut & Mushroom | 4.50 |
| 菜 | 菜 | V-05 Broccoli with Oyster Sauce | 4.50 |
| 菜 | 菜 | V-06 Broccoli with Garlic Sauce | 4.50 |
| 菜 | 菜 | V-07 Wok Fried Spinach with Garlic | 4.50 |
| 菜 | 菜 | V-08 Wok Fried Bean Sprouts | 4.50 |
| 菜 | 菜 | V-09 Wok Fried Bok Choy Hearts | 4.50 |
| 菜 | 菜 | V-10 Black Mushroom with Broccoli | 4.75 |
| 菜 | 菜 | V-11 Black Mushroom with Chinese Greens | 4.75 |
| 菜 | 菜 | V-12 Wok Fried Long Bean | 4.50 |
| 菜 | 菜 | V-13 Mandarin Braised Egg Plant | 4.75 |



HING'S
CHINESE RESTAURANT
Mandarin Cuisine

FOOD TO GO

707 2nd Street • Davis, CA 95616
(916) 756-0666

Lunch Special
(SERVED FROM 11:30 AM TO 2:30 PM)
Includes Entree of Your Choice plus Choice of Bread or
Fried Rice, Soup of the day and Fruit.

| | |
|---|------|
| L-01. Cashew Chicken..... | 3.95 |
| L-02. Almond Chicken..... | 3.95 |
| L-03. Curry Chicken- 2x | 3.95 |
| L-04. Chin Ju Chicken- 2x | 3.95 |
| L-05. Blackbean Sauce Chicken..... | 3.95 |
| L-06. Mixed Vegetables Chicken..... | 3.95 |
| L-07. Sweet & Sour Chicken..... | 3.95 |
| L-08. Sweet & Sour Pork..... | 3.95 |
| L-09. Bean Sprouts with Pork..... | 3.95 |
| L-10. Fish Flavored Pork- 2x | 3.95 |
| L-11. Twice-Cooked Pork- 2x | 3.95 |
| L-12. Mandarin Beef..... | 3.95 |
| L-13. Oyster Sauce Beef..... | 3.95 |
| L-14. Mixed Vegetables with Beef..... | 3.95 |
| L-15. Bok Choy Hearts with Beef Stew..... | 3.95 |
| L-16. Scrambled Egg Beef..... | 3.95 |
| L-17. Scrambled Egg Shrimp..... | 3.95 |
| L-18. Mix Vegetables Deluxe..... | 3.95 |
| L-19. Hot Bean Curd- 2x | 3.95 |
| L-20. Mandarin Braised Bean Curd..... | 3.95 |
| L-21. Beef with Snow Peas..... | 4.50 |
| L-22. Beef with Broccoli..... | 4.50 |
| L-23. Mongolian Beef- 2x | 4.50 |
| L-24. Mandarin Fried Chicken- 2x | 4.50 |
| L-25. General Tso's Chicken- 2x | 4.50 |
| L-26. Sweet & Sour Shrimp..... | 4.75 |
| L-27. Shrimp with Lobster Sauce..... | 4.75 |
| L-28. Shrimp & Snow Peas..... | 4.75 |
| L-29. Shrimp & Broccoli..... | 4.75 |
| L-30. Curry Shrimp- 2x | 4.75 |
| L-31. Kung Pao Squid- 2x | 4.75 |
| L-32. Curry Squid- 2x | 4.75 |

頭 樣

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|------|---|------|
| 叉燒排骨 | A-01. BBQ Pork..... | 4.25 |
| 叉燒雞 | A-02. BBQ Spareribs..... | 4.75 |
| 炸大蝦 | A-03. Deep Fried Prawns (8)..... | 5.00 |
| 炸沙律 | A-04. Chicken Salad..... | 4.50 |
| 紙包雞 | A-05. Paper Wrapped Chicken..... | 4.00 |
| 叉燒包 | A-06. Steam BBQ Pork Bun (3)..... | 2.75 |
| 蔥油餅 | A-07. Shu Mai (8)..... | 3.50 |
| 韭菜餅 | A-08. Pot Stickers (6)..... | 3.50 |
| 韭菜餅 | A-09. Egg Roll (3)..... | 3.00 |
| 炸銀絲 | A-10. Fried Won Ton (8)..... | 2.50 |
| 炸肉銀絲 | A-11. Cream Cheese Won Ton (8)..... | 3.50 |
| 炸銀絲 | A-12. Curry Won Ton (8)..... | 3.50 |
| 炸銀絲 | A-13. Deep Fried Chicken Wings (6)..... | 3.50 |
| 炸銀絲 | A-14. Dim Sum Platter..... | 4.25 |
| 炸銀絲 | A-15. Deep Fried Squid- 2x | 5.25 |

Appetizers

Family Style Dinner
(Served with Rice, Tea and Fortune Cookies)

| | |
|--|---------------------------------------|
| Dinner - A - \$16.00 | Dinner - B - \$17.00 |
| Won Ton Soup or Egg Flower Soup | Hot & Sour Soup- 2x |
| Spring Roll | Pot Sticker |
| Cashew Chicken | Mandarin Fried Chicken- 2x |
| Sweet & Sour Pork | Kung Pao Shrimp- 2x |
| Chicken Chow Mein | Chicken Chow Mein |
| Dinner - C - \$24.00 | Dinner - D - \$26.00 |
| Won Ton Soup or Egg Flower Soup | Hot & Sour Soup- 2x |
| Pot Sticker | Pot Sticker |
| Spring Roll | Pot Sticker |
| Sweet & Sour Pork | Spring Roll |
| Mandarin Beef | Cashew Chicken |
| Lemon Chicken | Mandarin Fried Chicken- 2x |
| Pork Chow Mein | Mongolian Beef- 2x |
| | Kung Pao Shrimp- 2x |
| | House Special Chow Mein |
| | E- |
| Dinner for 4 - \$9.00 Per Person | |
| Fisherman's Soup or Egg Flower Soup | |
| Egg Roll | |
| Deep Fried Prawns | |
| Cream Cheese Won Ton | |
| Sweet & Sour Pork | |
| Cashew Chicken | |
| Mongolian Beef- 2x | |
| Shrimp with Snow Peas | |
| Mixed Vegetables Deluxe | |
| House Special Chow Mein | |
| For 5 Person - Add Happy Family | |
| For 6 Person - Add Spicy Braised Fish- 2x | |
| For 7 Person - Add Sautéed Scallop | |
| For 8 Person - Add Salt and Pepper Shrimp- 2x | |

湯類

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|-----|--|-----------------------|
| 酸辣湯 | SP-01. Won Ton Soup..... | Small 2.50/Large 4.50 |
| 酸辣湯 | SP-02. Hot & Sour Soup- 2x | Small 2.50/Large 4.50 |
| 酸辣湯 | SP-03. Egg Flower Soup..... | Small 2.50/Large 4.50 |
| 酸辣湯 | SP-04. Seafood & Egg Flower Soup..... | Small 2.50/Large 4.50 |
| 酸辣湯 | SP-05. Spinach & Bean Curd Soup..... | Small 2.50/Large 4.50 |
| 酸辣湯 | SP-06. Mushroom & Chicken Soup..... | Small 3.00/Large 4.95 |
| 酸辣湯 | SP-07. Mash Chicken & Corn Soup..... | Small 3.00/Large 4.95 |
| 酸辣湯 | SP-08. Corn & Crabmeat Soup..... | Small 3.00/Large 4.95 |
| 酸辣湯 | SP-09. Seafood & Bean Curd Soup..... | Small 3.50/Large 6.00 |
| 酸辣湯 | SP-10. Sizzling Rice Soup..... | 4.50 |
| 酸辣湯 | SP-11. Chicken Won Ton Soup..... | 4.95 |
| 酸辣湯 | SP-12. BBQ Pork Won Ton Soup..... | 4.95 |
| 酸辣湯 | SP-13. Special Won Ton Soup..... | 5.30 |
| 酸辣湯 | SP-14. Fisherman's Soup..... | 4.50 |
| 酸辣湯 | SP-15. Szechwan Pickle & Shredded Pork Soup..... | 4.30 |
| 酸辣湯 | SP-16. Shark's Fin Soup..... | 8.00 |

House Special
Chef Recommended

| | | |
|-------|---|-----------------------|
| 什錦菜 | H-01. Club Bird's Nest..... | 8.95 |
| 三鮮菜 | H-02. Triple Bird's Nest..... | 8.95 |
| 燒味牛肉 | H-03. Teppanyaki Beef..... | 7.50 |
| 燒味全家福 | H-04. Teppanyaki Happy Family..... | 8.95 |
| 燒味海鮮 | H-05. Teppanyaki Seafood Special..... | 8.95 |
| 全家福 | H-06. Happy Family..... | 8.00 |
| 洪春干月 | H-07. Scallops with Hot Garlic- 2x | 4.50 |
| 炒生干月 | H-08. Sautéed Scallops..... | 4.50 |
| 燒味十月 | H-09. Scallops with Black Bean Sauce..... | 4.50 |
| 菜心十月 | H-10. Scallops with Chinese green..... | 8.50 |
| 菜心十月 | H-11. Scallops with Broccoli..... | 8.50 |
| 菜心十月 | H-12. Scallops with Mix Vegetables..... | 8.50 |
| 菜心十月 | H-13. Scallops with Long Bean..... | 8.50 |
| 燒味十月 | H-14. Braised Abalone and Mushroom..... | 13.00 |
| 燒味十月 | H-15. Sweet & Sour whole Fish = Small 7.00 Medium 10.00 | |
| 燒味十月 | H-16. Braised Whole Fish = Large 11.00 | |
| 燒味十月 | H-17. Spicy Braised Whole Fish- 2x = Large 11.00 | |
| 燒味十月 | H-18. Po Po Platter..... | 5.00 per person |
| 燒味十月 | H-19. Crispy Chicken- 2x = Half 6.50/Whole 12.00 | |
| 燒味十月 | H-20. Roast Duck..... | Half 7.50/Whole 14.00 |
| 燒味十月 | H-21. Kung Pao three- 2x | 7.25 |

Soup

素類 Vegetarian Meat

| | | |
|------|---|------|
| 素干燒雞 | VM-01. Vegetarian Mandarin Fried Chicken- 2x | 5.75 |
| 素干燒雞 | VM-02. Vegetarian Bean Sauce Chicken..... | 5.90 |
| 素干燒雞 | VM-03. Vegetarian Cashew Chicken..... | 5.50 |
| 素干燒雞 | VM-04. Vegetarian Almond Chicken..... | 5.50 |
| 素干燒雞 | VM-05. Vegetarian Curry Chicken- 2x | 5.50 |
| 素干燒雞 | VM-06. Vegetarian Sweet and Sour Chicken..... | 5.50 |
| 素干燒雞 | VM-07. Vegetarian General Tso's Chicken- 2x | 5.75 |
| 素干燒雞 | VM-08. Vegetarian Black Bean Sauce Chicken..... | 5.50 |
| 素干燒雞 | VM-09. Vegetarian Kung Pao Sauce Chicken- 2x | 5.50 |
| 素干燒雞 | VM-10. Vegetarian Lemon Chicken..... | 5.75 |
| 素干燒雞 | VM-11. Vegetarian Fish Flavored Pork- 2x | 5.50 |
| 素干燒雞 | VM-12. Vegetarian Pork with Mandarin Sauce..... | 5.50 |
| 素干燒雞 | VM-13. Vegetarian Twice-Cooked Pork- 2x | 5.50 |
| 素干燒雞 | VM-14. Vegetarian Mu Shu Pork (Includes 4 Crops)..... | 6.00 |
| 素干燒雞 | VM-15. Vegetarian Bean Sprouts with Pork..... | 4.50 |
| 素干燒雞 | VM-16. Vegetarian Sweet & Sour Pork..... | 5.50 |
| 素干燒雞 | VM-17. Vegetarian Oyster Sauce Beef..... | 5.50 |
| 素干燒雞 | VM-18. Vegetarian Bell Pepper Beef..... | 5.50 |
| 素干燒雞 | VM-19. Vegetarian Asparagus Beef (Seasonal)..... | 5.50 |
| 素干燒雞 | VM-20. Vegetarian Snow Peas Beef..... | 5.50 |
| 素干燒雞 | VM-21. Vegetarian Broccoli Beef..... | 5.50 |
| 素干燒雞 | VM-22. Vegetarian Tomato Beef..... | 5.50 |
| 素干燒雞 | VM-23. Vegetarian Triple Bird's Nest..... | 6.25 |
| 素干燒雞 | VM-24. Vegetarian Chow Fun/Rice Noodle..... | 4.75 |
| 素干燒雞 | VM-25. Vegetarian Special Chow Mein/Fried Rice..... | 4.75 |
| 素干燒雞 | VM-26. Vegetarian Hot & Sour Soup (Upon Request)- 2x | 4.50 |
| 素干燒雞 | VM-27. Vegetarian Spring Roll (Upon Request)..... | 3.00 |

豬肉類

| | | |
|-----|--|------|
| 古老肉 | P-01. Sweet and Sour Pork..... | 5.50 |
| 古老肉 | P-02. Fish Flavored Pork (Szechwan)- 2x | 5.50 |
| 古老肉 | P-03. Pork Sautéed with Mandarin Sauce..... | 5.50 |
| 古老肉 | P-04. Twice-Cooked Pork (Szechwan)- 2x | 5.50 |
| 古老肉 | P-05. Mu Shu Pork (4 Crops Included)..... | 6.00 |
| 古老肉 | P-06. Hot Bean Curd- 2x | 4.50 |
| 古老肉 | P-07. Mandarin Braised Bean Curd..... | 4.50 |
| 古老肉 | P-08. Bean Sprouts with Pork..... | 4.50 |
| 古老肉 | P-09. Black Mushroom Pork..... | 5.50 |
| 古老肉 | P-10. Barbecued Pork with Snow Peas..... | 5.50 |
| 古老肉 | P-11. Barbecued Pork with Broccoli..... | 5.50 |
| 古老肉 | P-12. Asparagus Pork (Seasonal)..... | 5.50 |
| 古老肉 | P-13. Pork with Long Bean..... | 5.50 |
| 古老肉 | P-14. Pork with Tender Greens..... | 5.50 |
| 古老肉 | P-15. Assorted Vegetable with Pork..... | 5.50 |
| 古老肉 | P-16. Peking Spareribs..... | 5.95 |
| 古老肉 | P-17. Salt Baked Spareribs- 2x | 5.95 |

特價午餐 \$ 四元

11:00 a.m. - 4:30 p.m. (送是日例湯)

| | | | | | | | |
|-------|-------|------|-------|------|------|-------|------|
| 雪菜牛腩湯 | 雲牛火腩湯 | 火鴨菜汁 | 豆豉肉花枝 | 豆腐滑牛 | 豉汁火腩 | 豆豉肉花枝 | 豆腐滑牛 |
| 米麵 | 米麵 | 米麵 | 米麵 | 米麵 | 米麵 | 米麵 | 米麵 |

| | | | | | | | |
|-----|-----|----|----|----|----|----|----|
| 涼瓜菜 | 通紅燒 | 紅燒 | 紅燒 | 鹹魚 | 蝦醬 | 涼瓜 | 黑椒 |
| 飯 | 飯 | 飯 | 飯 | 飯 | 飯 | 飯 | 飯 |

風味煲仔飯

Jasmine Rice Cook in the Clay Pot of your Choice

各式煲仔飯加帶 1 隻 0.75 2 隻 1.25

加碗仔翅每位特價 \$ 3.80 加湯底每位 0.50

| | |
|----------|---|
| 臘味煲仔飯 | Chinese Style Bacon, Sausage, Dry Duck in Rice Clay Pot. (小) 5.25 (中) 10.00 (大) 14.50 |
| 花菇滑雞煲仔飯 | Chicken and Black Mushroom in Rice Clay Pot. (小) 4.95 (中) 9.50 (大) 13.95 |
| 花菇排骨煲仔飯 | Pork Spare ribs and Black Mushroom in Rice Clay Pot. (小) 4.95 (中) 12.00 (大) 17.95 |
| 荷香田雞煲仔飯 | Lotus Leaf & Frog in Clay Pot. (小) 6.25 (中) 9.50 (大) 13.95 |
| 五花腩鹹魚煲仔飯 | Pork Fat Meat and Salted Fish in Rice Clay Pot. (小) 4.95 (中) 9.50 (大) 13.95 |
| 雙蛋牛肉煲仔飯 | Pan Fried, Two Eggs w/ Beef in Rice Clay Pot. (小) 4.95 (中) 9.50 (大) 13.95 |
| 乳鴿煲仔飯 | Squab w/ Jasmine Rice Cook in the Clay Pot. (小) 6.25 (中) 12.00 (大) 17.95 |
| 鴿鴿煲仔飯 | Quail w/ Jasmine Rice Cook in the Clay Pot. (小) 5.95 (中) 11.50 (大) 17.00 |
| 鹹魚肉餅煲仔飯 | Pork Meat And Salted Fish in Rice Clay Pot. (小) 5.95 (中) 11.50 (大) 17.00 |

Special \$ 43.00 4-6 位用 超值翅餐

| | |
|--------------------------------------|-------|
| Chicken with Shark Fin Soup | 紅燒雞翅翅 |
| Chicken & Shrimp with Shark Fin Soup | 紅燒雞翅翅 |
| Peking Style Pork Chop | 京都肉排 |
| Sautéed Prawn W/ Greens | 椒鹽炒時菜 |
| Tofu & Seafood in Black Bean Sauce | 順德豆腐煲 |
| Dried Tofu with Tahabea Fish | 提子豆腐煲 |
| Dessert of Day | 精美甜品 |

Special \$ 53.00 5-7 位用 特價套餐

| | |
|------------------------------------|-------|
| Seafood Tofu Soup | 蓮皇海鮮羹 |
| Crab with Ginger Scallion | 薑蔥焗蟹 |
| Tofu & Seafood in Black Bean Sauce | 順德豆腐煲 |
| Cum in Black Bean Sauce | 豉汁炒蜆 |
| Sautéed Chicken with Seafood | 油泡三鮮 |
| Peking Style Pork Chop | 京都肉排 |
| Sautéed Garlic Mustard | 蒜茸芥蘭 |
| Dried Tofu with Tahabea Fish | 提子豆腐煲 |
| Dessert of Day | 精美甜品 |

Lunch Menu

From 11:00am - 4:30pm, Monday - Sunday
The Following Items Served w/ Soup of the Day, Fried Wonton & Steam Rice
Please Order by Number

| | |
|--|------|
| 1. Sweet & Sour Prawns | 5.25 |
| 2. Twice Cooked Pork | 5.25 |
| 4. Kung Pao Chicken | 4.75 |
| 5. Cashews Chicken | 4.75 |
| 6. Sweet & Sour Pork | 4.75 |
| 7. Mongolian Beef | 4.95 |
| 8. Mongolian Chicken | 4.75 |
| 9. Garlic Egg Plant | 3.95 |
| 10. Kung Pao Prawns | 5.35 |
| 11. Sweet & Sour Chicken | 4.75 |
| 12. Mapo Tofu | 3.95 |
| 14. Curry Chicken | 4.75 |
| 15. Curry Beef | 4.95 |
| 16. Curry Prawns | 5.25 |
| 17. Lemon Chicken | 4.75 |
| 18. Vegetable Deluxe | 3.95 |
| 19. Broccoli Prawn | 5.25 |
| 20. Broccoli Beef | 4.95 |
| 21. Shrimp w/ Fresh Egg Plat | 3.25 |
| 22. Szechuan Beef | 4.95 |
| 23. Szechuan Prawn | 5.25 |
| 24. Szechuan Chicken | 4.75 |
| 25. Fish Fillets in Black Bean Sauce | 5.25 |
| 26. Peking Style Pork Chop | 4.95 |
| 27. Garlic Pork | 4.75 |
| 28. Fish Fillets in Sweet & Sour Sauce | 5.25 |
| 29. Happy Family | 6.25 |

Special A

| |
|--------------------------------|
| \$ 8.95 Per Person |
| Minimum For Two People or More |
| Mixed Vegetarian Soup |
| Spring Roll |
| Egg Plant in Garlic Sauce |
| Mixed Vegetable |
| Vegetarian Fried Rice |
| For 3 Person Add |
| Vegetable in Szechuan Sauce |
| For 4 Person Add |
| Mixed Snow Peas |
| Mushroom & Water Chestnut |
| For 5 Person Add |
| Garlic Broccoli |

Special C

| |
|------------------------------------|
| \$ 10.95 Per Person |
| Minimum For Two People or More |
| Won Ton Soup |
| Crispy Fried Prawns |
| Fish Fillets in Sweet & Sour Sauce |
| Szechuan Beef |
| Shrimp Fried Rice |
| For 3 Person Add |
| Chicken in Lemon Sauce |
| For 4 Person Add |
| Broccoli Prawns |
| For 5 Person Add |
| Squids in Szechuan Sauce |

和菜 28.80

| |
|-------|
| 西湖牛肉羹 |
| 薑蔥焗雞 |
| 京都焗肉排 |
| 菜遠花枝球 |
| 椒鹽焗中蝦 |
| 干煎龍利 |
| 是日甜品 |

和菜 38.80

| |
|-------|
| 蓮皇瑤柱羹 |
| 黑椒豬扒煲 |
| 薑蔥焗肉排 |
| 蜜桃明蝦球 |
| 蒜茸芥蘭 |
| 干煎龍利 |
| 是日甜品 |

和菜 48.80

| |
|-------|
| 蟹肉魚肚羹 |
| 蓮皇泡螺片 |
| 碧綠鮮帶子 |
| 枝竹炆鴨 |
| 粉絲龍蝦煲 |
| 骨香龍利球 |
| 是日甜品 |

香港煲仔城
Hong Kong Clay Pot City
Restaurant

Open Daily

| | |
|-------------------|--------------------|
| Monday - Thursday | 11:00 am - 9:00 pm |
| Friday - Sunday | 11:00 am - 9:30 pm |

960 Grant Avenue, San Francisco, CA

都板街(夾積臣街)

(415) 989-2638



No Checks Accepted



| 頭樓 Appetizers | |
|---------------|---|
| 101. 春卷 | 春 Spring Rolls (Vegetarian).....4.25 |
| 102. 鍋貼 | 貼 Pot Stickers (Pork Filling).....4.50 |
| 103. 炸雲 | 春 Fried Wonton.....3.95 |
| 104. 炸大蝦 | 蝦 Crispy Fried Scallops.....6.75 |
| 105. 叉燒 | 燒 B.B.Q. Pork.....4.75 |
| 106. 脆皮帶子 | 子 Crispy Fried Scallops.....8.75 |
| 107. 大蝦沙律 | 律 Prawns Salad.....6.95 |
| 108. 雞絲沙律 | 律 Chicken Salad.....5.95 |
| 109. 招牌菜盤 | 盤 House Special Combination.....(S) 13.00 4-5 Person (M) 18.00 6-8 Person (L) 22.00 8-10 Person |
| 110. 特製黃油鮑魚 | 鮑 Abalone in Oyster Sauce (each).....23.00 |

| 湯類 Soup (每位)(Per Person) | |
|--------------------------|---|
| 111. 紅燒大鮑翅 | 翅 Shark Fin Bun Soup.....20.00 |
| 112. 紅燒雞翅 | 翅 Chicken & Shark Fin Soup.....25.00 |
| 113. 紅燒海味煲仔翅 | 翅 Combination Seafood & Shark Fin in Thick Soup.....20.00 - 30.00 |
| 114. 紅燒蟹肉煲仔翅 | 翅 Crab Meat & Shark Fin in Thick Soup.....20.00 - 30.00 |
| 115. 雲吞湯 | 湯 Wonton Soup (Shrimp & Pork Filling).....4.95 |
| 116. 酸辣湯 | 湯 Hot & Sour Soup (Vegetarian or Tofu).....4.95 |
| 117. 西湖牛肉羹 | 羹 West Lake Minced Beef Soup.....5.50 |
| 118. 雞茸菜羹 | 羹 Diced Chicken with Corn Soup.....5.50 |
| 119. 芥菜鹹蛋肉片湯 | 湯 Sliced Pork, Mustard Green & Salted Egg Soup.....5.50 |
| 120. 蒜茸瑤柱羹 | 羹 Dried Scallops with Chives Soup.....6.95 |
| 121. 蟹肉魚肚羹 | 羹 Fish Maw with Crab Meat Soup.....6.95 |
| 122. 香菇肉片皮蛋湯 | 湯 Preserved Egg and Sliced Pork.....5.50 |
| 123. 海鮮豆腐羹 | 羹 Combination Seafood w/ Tofu Soup.....6.95 |

| 煲仔菜 Special Clay Pot | |
|----------------------|---|
| 124. 北菇花膠煲 | 煲 Black Mushroom w/Fish Maw in Clay Pot.....13.50 |
| 125. 紅燒牛腩煲 | 煲 Stewed Beef w/Tofu in Mushroom.....6.95 |
| 126. 咖喱牛腩煲 | 煲 Stewed Beef with Curry Sauce.....6.95 |
| 127. 枝竹柱絲牛腩煲 | 煲 Stewed Beef & Dry Star Aniseed w/Soy Sauce.....6.95 |
| 128. 花膠鮮魷湯 | 湯 Fresh Clams & Ginger w/Chinese Wine (in Shell).....8.00 |
| 129. 四川茄子雞煲 | 煲 Egg plant with Chicken in Seachen Sauce.....6.95 |
| 130. 薑蔥雞煲 | 煲 Chicken w/Ginger & Scallions.....6.95 |
| 131. 鹹魚茄子雞煲 | 煲 Salted Fish w/Egg plant in Garlic Sauce.....6.95 |
| 132. 椰汁咖喱雞煲 | 煲 Chicken w/Coconut Curry Sauce.....5.95 |
| 133. 燒滑雞煲 | 煲 Chicken w/Sausage, Bamboo Shoots in Soy Sauce.....5.95 |
| 134. 火腩生燒煲 | 煲 Roast Pork & Oyster w/Ginger Scallions.....8.50 |
| 135. 順德豆腐煲 | 煲 Tofu with Seafood and Meat in Black Bean Sauce.....6.50 |
| 136. 鹹魚雞粒豆腐煲 | 煲 Chicken & Salt Fish w/Fresh Soft Tofu.....5.95 |
| 137. 沙茶牛筋豆腐煲 | 煲 Minced Beef with Tofu in Sauted Sauce.....5.95 |
| 138. 梅子茄菜煲 | 煲 Sour Plum w/Crab in Spicy Sauce.....特價 Seasonal |
| 139. 大千蟹煲 | 煲 Bruised Crab w/House Chili Sauce.....特價 Seasonal |
| 140. 咖喱蟹煲 | 煲 Bruised Crab w/Curry Sauce.....特價 Seasonal |
| 141. 茄菜煲 | 煲 Combination Vegetable.....5.75 |
| 142. 沙茶粉焗海鮮煲 | 煲 Seafood w/Rice Noodle in Sa Cha Sauce.....9.50 |
| 143. 津白粉焗蝦米煲 | 煲 Cabbage & Rice Noodle w/Dry Shrimp.....5.95 |
| 144. 花膠靚鴨煲 | 煲 Fresh Clams and Duck.....8.95 |

| 煲仔菜 Special Clay Pot | |
|----------------------|--|
| 145. 黑椒豬扒煲 | 煲 Soft Pork Chop w/Black Pepper Sauce.....6.95 |
| 146. 海參一品煲 | 煲 Special Combination Clay Pot.....11.50 |
| 147. 枝竹斑球煲 | 煲 Rock Cod Fillets w/Dried Tofu in Clay Pot.....7.50 |
| 148. 薑蔥焗鰻魚煲 | 煲 Quail w/Ginger & Spring in Clay Pot.....7.75 |
| 149. 北菇參參煲 | 煲 Sea Cumber & Back Mushroom in Clay Pot.....13.50 |
| 150. 薑蔥焗魚煲 | 煲 Tilapia Fish w/Ginger & Spring Onion Clay Pot.....8.95 |
| 151. 豉汁腩煲 | 煲 Frog w/Sausage in Clay Pot.....11.50 |
| 152. 豉汁青口煲 | 煲 Mussel & Black Bean Sauce in Clay Pot.....6.75 |
| 153. 枝竹羊腩煲 | 煲 Mutton w/Lamb Siew in Clay Pot.....8.50 |
| 154. 栗子雞煲 | 煲 Chicken & Chestnut in Clay Pot.....7.25 |
| 155. 栗子扣鴨煲 | 煲 Chinese Style Duck w/Chestnut in Clay Pot.....7.50 |
| 156. 枝竹牛尾煲 | 煲 Braised Ox Tail with Fried Tofu.....7.95 |
| 157. 柱候排骨涼瓜煲 | 煲 Cha-Hau Sporeribs & Bitter Melon in Clay Pot.....7.50 |
| 158. 紅燒豆腐煲 | 煲 Braised Bean Curd (tofu) in Clay Pot.....5.75 |
| 159. 雷家豆腐煲 | 煲 Bean Curd (tofu), Suit, Nai-Hoong & Vernichelli in Clay Pot.....5.75 |
| 160. 枝竹扣鴨煲 | 煲 Chinese Style Duck w/Tofu in Clay Pot.....7.50 |
| 161. 海參鴨掌煲 | 煲 Sea Cucumber w/Duck Feet Clay Pot.....8.50 |
| 162. 鮑魚海參鴨掌煲 | 煲 Abalone & Sea Cumber w/Duck Feet Clay Pot.....10.50 |
| 163. 金針雲耳魚翅煲 | 煲 Mushroom w/Fish Ball in Clay Pot.....6.95 |

| 精選小菜小食 | |
|---------------|--|
| 164. X.O 醬爆鴨舌 | 舌 Duck Tongue w/X.O Sauce.....8.95 |
| 165. 鹹水鴨舌 | 舌 Soy Sauce Duck Tongue.....7.95 |
| 166. 椒鹽鴨舌 | 舌 Salt Pepper Duck Tongue.....7.95 |
| 167. 凉拌海蜆 | 蜆 Sour Cucumber with Jelly Fish.....4.95 |
| 168. 白灼中蝦 | 蝦 Boiled Shrimps (Served in Shells).....6.50 |
| 169. 沙薑炆毛蟹 | 蟹 Chcken w/Ginger and Scallion Sauce (half), 半隻.....8.25 |
| 170. 醬爆牛柳條 | 條 Beef Steak with House Spicy Sauce.....7.95 |
| 171. 椒鹽焗鵪鶉 | 鶉 Fried Quail in Salt Pepper.....7.75 |
| 172. 椒鹽焗花枝 | 枝 Fried Squids in Salt Pepper.....6.95 |
| 173. 沙茶焗鵪鶉 | 鶉 Quail in Sa Cha Sauce.....7.75 |
| 174. 椒鹽牛柳條 | 條 Salt Pepper Beef Steak.....8.50 |
| 175. 豉汁炒蜆 | 蜆 Clams in Black Bean Sauce.....7.75 |
| 176. 薑蔥炒蜆 | 蜆 Clams w/Ginger in Scallion.....7.75 |
| 177. 沙茶炒蜆 | 蜆 Clams in Sa Cha Sauce.....7.75 |
| 178. 薑蔥焗鵪鶉 | 鶉 Ginger & Scallion Pan Fried Pork Spareribs.....6.75 |
| 179. 蒜茸豉汁蒸排骨 | 排骨 Steamed Pork Spareribs in Garlic Black Bean Sauce.....6.75 |
| 180. 椒鹽中蝦 | 蝦 Roasted with Rock Salt Prawns Chili Pepper (Served in Shells).....8.50 |
| 181. 豉汁焗龍蝦 | 蝦 Prawns in Lobsters Sauce.....10.95 |
| 182. 蜜燒明蝦球 | 球 Crispy Fried Prawns with Glazed Walnuts.....10.95 |
| 183. 椒鹽大蟹 | 蟹 Roasted with Rock Salt Crab & Chili Pepper (Served in Shell).....特價 Seasonal |
| 184. 川椒泡帶子 | 子 Sauted Scallops in Seachen Sauce.....10.95 |
| 185. 油泡帶子 | 子 Sauted Scallops in Garlic Sauce.....10.95 |
| 186. 北菇海參扒菜膽 | 菜 Sea Cucumber w/Mustard Greens and Black Mushrooms in Oyster Sauce.....16.50 |
| 187. 各式焗龍蝦 | 蝦 Baked Lobsters.....特價 Seasonal |
| 188. 鹽味小炒 | 炒 Combination Vegetables with Boon in Sausage.....6.75 |
| 189. 豉汁炒蜆球 | 球 Combination Vegetables w/Fish in Garlic Sauce.....6.95 |
| 190. 韭菜炒蜆片 | 片 Chives w/Conch Meat.....11.55 |
| 191. 韭菜炒西蘭花 | 花 Chives w/Frog.....12.50 |
| 192. 椒鹽田蜆 | 蜆 Salt & Chili Pepper w/Frog.....12.50 |

| (小菜/鐵板類) Special & Sizzling | |
|-----------------------------|---|
| 193. 菠蘿生炒排骨 | 骨 Sweet and Sour Spareribs.....6.50 |
| 194. 北京片皮鴨 | 鴨 Peking Duck.....半隻 (half) 12.00...原隻 (w/hole) 23.00 |
| 195. 京都排骨 | 骨 Peking Style Pork Chop.....7.50 |
| 196. 椒鹽排骨 | 骨 Pork Chop with Spicy.....6.95 |
| 197. 菠蘿古排 | 排 Sweet and Sour Pork.....6.95 |
| 198. 香橙雞 | 雞 Orange Chicken.....7.50 |
| 199. 菠蘿咕嚕雞 | 雞 Sweet and Sour Pork.....6.95 |
| 200. 菠蘿咕嚕魚片 | 片 Fish Fillets in Sweet and Sour Sauce.....8.50 |
| 201. 宮保雞球 | 球 Kung Pao Chicken.....7.50 |
| 202. 宮保牛肉 | 肉 Kung Pao Beef.....7.95 |
| 203. 蒜泥蝦球 | 球 Kung Pao Prawns.....10.95 |
| 204. 椒鹽青口生蠔 | 生 Sizzling Oyster w/Ginger Sauce.....10.95 |
| 205. 椒鹽三鮮 | 鮮 Sizzling Sea Food w/Ginger Sauce.....11.95 |
| 206. 椒鹽干燒蝦 | 蝦 Sizzling Prawns in Spicy Sauce.....11.95 |
| 207. 椒鹽豉汁雞 | 雞 Sizzling Chicken in Black Bean Sauce.....7.95 |
| 208. 椒鹽牛柳條 | 條 Sizzling Beef in Black Pepper Sauce.....8.95 |
| 209. 椒鹽豉汁煎魚 | 魚 Sizzling Fish Fillets in Black Bean Sauce.....9.50 |
| 210. 芥蘭或西蘭花蝦球 | 球 Broccoli Prawns.....10.95 |
| 211. 芥蘭或西蘭牛肉 | 肉 Broccoli Beef.....7.95 |
| 212. 芥蘭或西蘭雞球 | 球 Broccoli Chicken.....7.50 |
| 213. 蒙古牛肉 | 牛 Mongolian Beef and Prawns.....10.95 |
| 214. 蒙古雞 | 雞 Mongolian Chicken and Prawns.....10.95 |

| 炒粉、麵、飯 Fried Noodle, Chow Mein & Fried Rice | |
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| 215. 韭菜乾燒伊麵 | 麵 Dried Ye Foo Noodle.....6.95 |
| 216. 蟹肉乾燒伊麵 | 麵 Crab Meat Ye Foo Noodle.....7.95 |
| 217. 沙鍋海鮮炒伊麵 | 麵 Combination Seafood Ye Foo Noodle.....8.50 |
| 218. 椒油豉雞絲炒麵 | 麵 Soy Sauce Chicken w/Yellow Chives, Bean Sprout Chow Mein.....5.75 |
| 219. 海鮮煎麵 | 麵 Tender Greens Seafood in Crispy Noodle.....7.50 |
| 220. 雞絲煎麵 | 麵 Shredded Chicken & Bamboo w/Bean Sprout in Crispy Noodle.....5.75 |
| 221. 肉絲煎麵 | 麵 Shredded Pork & Bamboo w/Bean Sprout in Crispy Noodle.....5.75 |
| 222. 牛肉煎麵 | 麵 Tender Greens Beef in Crispy Noodle.....5.75 |
| 223. 大蝦煎麵 | 麵 Tender Greens Prawns in Crispy Noodle.....6.50 |
| 224. X.O 醬海鮮炒河 | 河 Seafood in House Chile Sauce Chow Fun.....8.50 |
| 225. 乾炒牛河 | 河 Beef Chow Fun.....5.95 |
| 226. 錫絲炒骨仔 | 仔 House Curry Powder Chow Fun.....5.95 |
| 227. 鴨絲炒米粉 | 粉 Shredded Duck w/Rice Thin Noodle.....5.95 |
| 228. 星洲炒米粉 | 粉 Singapore Style w/Rice Thin Noodle.....6.25 |
| 229. 家鄉炒米粉 | 粉 Village Style w/Rice Thin Noodle.....5.75 |
| 230. 大排炒飯 | 飯 Deluxe Fried Rice.....5.95 |
| 231. 鹹蛋雞粒炒飯 | 飯 Salt Fish w/Chicken Fried Rice.....7.95 |
| 232. 瑶柱海鮮炒飯 | 飯 Dried Scallops w/Seafood Fried Rice.....7.50 |
| 233. 生炒牛肉飯 | 飯 Beef Fried Rice.....5.75 |

| 蔬菜類 Seasonal Vegetable (Based on Availability) | |
|--|---|
| 234. 大地魚炒芥蘭 | 菜 Sauted Chineses Broccoli in Dry Salt Fish Garlic Sauce.....6.95 |
| 235. 腐乳椒鹽菜 | 菜 Sauted Chines Watercress in Salt Bean Sauce.....6.75 |
| 236. 北菇扒雙菇 | 菇 Mushroom w/Two Kings of Vegetables.....8.50 |
| 237. 上海芥菜膽 | 菜 Sauted Mustard Green in Garlic Sauce.....6.25 |
| 238. 香炒菜膽 | 菜 Sauted Tender Green in Garlic.....5.50 |
| 239. 豉汁涼瓜 | 瓜 Bitter Melon in Black Bean Sauce.....5.95 |
| 240. 瑤柱扒雙菇 | 菇 Two Kinds of Vegetables w/Dried Scallops Sauce.....7.95 |
| 241. 太極素三鮮 | 菜 Snow Peas Mushrooms Water Chestnut.....6.50 |
| 242. 金銀蛋扒時菜 | 菜 Two Kinds Egg w/Vegetable in Garlic Sauce.....7.95 |

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|--------------------------|--|
| 蔬菜 | |
| 豆腐類 | |
| Vegetables and Bean Curd | |
| 素什錦 | Vegetable Deluxe 4.50 |
| 芽菜肉絲 | Shredded Pork with Bean Sprouts 5.50 |
| 蘭豆馬蹄 | Snow Peas and Water Chestnuts 4.75 |
| 魚香茄子 | *Eggplant with Hot Sauce 5.00 |
| 紅燒豆腐 | Braised Bean Curd 4.50 |
| 麻婆豆腐 | *Bean Curd Szechuan Style..... 5.00 |
| 家常豆腐 | *Bean Curd Family Style 5.00 |
| 魚香西蘭 | *Broccoli with Hot Sauce..... 5.00 |
| 蠔油芥蘭 | Chinese Broccoli with Oyster Sauce..... 4.75 |
| 蠔油菜心 | Chinese Greens with Oyster Sauce..... 4.50 |

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| 煲仔類 Pot Dishes | |
| 八珍豆腐煲 | Eight Precious Ingredients Pot 6.00 |
| 柱侯牛腩煲 | Brisket of Beef in Pot 6.00 |

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|-----------------------|--|
| 炒飯麵類 Chow Mein & Rice | |
| 招牌炒飯 | Special Chow Mein 5.50 |
| 蝦球炒飯 | Shrimp Chow Mein 5.25 |
| 肉雞炒飯 | Pork Chow Mein 4.50 |
| 牛肉炒飯 | Beef Chow Mein 4.50 |
| 雞雞炒飯 | Chicken Chow Mein 4.50 |
| 星洲炒米粉 | Singapore Rice Noodles 4.75 |
| 干炒牛河 | Beef Chow Fun (Dry)..... 4.75 |
| 豉椒牛河 | Beef with Black Bean Sauce Chow Fun 4.75 |
| 菜心牛河 | Beef with Greens Chow Fun 4.75 |
| 肉絲炒飯 | Pork Fried Rice 4.50 |
| 鮮蝦炒飯 | Shrimp Fried Rice 4.50 |
| 牛肉炒飯 | Beef Fried Rice..... 4.50 |
| 白飯 | Steamed Rice..... 0.60 |

*Spicy Hot

LUNCH
Served Monday - Friday, 11:00 AM - 3:00 PM

Lunch Combination Plates

No. 1 (4.25)
Pork Fried Rice
*Mandarin Fried Chicken
Egg Roll

No. 2 (4.50)
Pork Chow Mein
Sweet and Sour Pork
Fried Prawns

No. 3 (4.50)
Pork Chow Mein
Beef with Broccoli
*Mandarin Fried Chicken

| | |
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| 飯類 Rice Plate | |
| 豉汁雞飯 | Chicken with Black Bean Sauce over Rice 4.00 |
| 菜心雞飯 | Chicken with Chinese Greens over Rice 4.00 |
| 菜心蝦飯 | Shrimps with Chinese Greens over Rice 4.75 |
| 菜心牛飯 | Beef with Chinese Greens over Rice 4.00 |
| 生炆牛飯 | Ginger Beef over Rice 4.00 |
| 滑蛋蝦飯 | Shrimps with Scrambled Egg over Rice 4.75 |
| 豉汁牛飯 | Beef with Black Bean Sauce over Rice 4.00 |
| 菜心牛腩飯 | Beef Stew over Rice 4.00 |
| 豆腐牛飯 | Beef with Bean Curd over Rice 4.00 |
| 菜心八珍飯 | Eight Precious over Rice 4.50 |
| 鹹魚雞炒飯 | Salty Fish with Chicken Fried Rice 4.75 |
| 咖喱雞飯 | Curry Chicken over Rice..... 4.00 |

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| 湯麵類 Soup Noodles | |
| 鮮蝦滑雲吞 | Won Ton Soup..... 3.75 |
| 鮮蝦雲吞麵 | Won Ton Noodles Soup..... 3.75 |
| 牛腩麵 | Beef Stew Noodles Soup..... 3.75 |
| 牛腩雲吞麵 | Beef Stew & Won Ton Noodles Soup..... 4.00 |
| 雲吞湯河 | Won Ton Rice Noodles Soup..... 3.75 |
| 牛腩湯河 | Beef Stew Rice Noodles Soup..... 3.75 |
| 窩雲吞湯 | Wor Won Ton Soup 6.50 |
| 楊州窩麵 | Yang Chow Wor Mein 6.50 |

*Spicy Hot

旺角樓海鮮館
HONG KONG STATION RESTAURANT



OPEN 7 DAYS
FOOD TO GO

5160 Fruitridge Rd.
Sacramento, CA
(916) 395-4906

| | |
|-------------|---------------------|
| Mon.-Thurs. | 11:00 AM - 9:30 PM |
| Friday | 11:00 AM - 10:00 PM |
| Saturday | 11:30 AM - 10:00 PM |
| Sunday | 11:30 AM - 9:30 PM |

FAMILY DINNER

Cantonese Dinner
(\$7.50 Per Person)

Service for Two

APPETIZERS

Chicken Salad — Fried Won Ton

ENTREES

Sweet and Sour Pork — Beef with Broccoli — Pork Fried Rice

Service for three includes: Vegetable Deluxe

Service for four includes: Chicken with Bean Sauce

Service for five includes: Mu Shu Pork

Mandarin Dinner

(\$8.50 Per Person)

Service for Two

APPETIZERS

Chicken Salad — Egg Rolls

ENTREES

Peking Beef — Lemon Chicken — Pork Fried Rice

Service for three includes: Snow Peas & Water Chestnuts

Service for four includes: Prawns with Lobster Sauce

Service for five includes: Mu Shu Pork

Szechuan Dinner

(\$9.50 Per Person)

Service for Two

APPETIZERS

Chicken Salad — Fried Prawns

ENTREES

Mandarin Fried Chicken — Mongolian Beef — Pork Fried Rice

Service for three includes: Mu Shu Pork

Service for four includes: Dry Braised Shrimps

Service for five includes: Peking Baked Spareribs

Combination Plate

(\$5.25)

Pork Fried Rice

Sweet and Sour Pork

*Mandarin Fried Chicken

*Spicy Hot

頭 樓 Appetizers

| | | | |
|-------|--------------------------|-------|------|
| 手 撕 雞 | Chicken Salad | | 4.00 |
| 鍋 貼 | Pot Stickers (6) | | 4.00 |
| 春 捲 | Egg Rolls (2) | | 3.00 |
| 炸 雲 吞 | Fried Won Ton (12) | | 3.00 |
| 炸 鮮 魷 | Crispy Fried Squid | | 6.50 |
| 炸 蝦 | Fried Prawns (8) | | 4.50 |
| 紙 包 雞 | Foil Wrapped Chicken (8) | | 4.50 |

湯 類 Soup

| | | | |
|-----------|---------------------------------|-------|-------|
| 雲 吞 湯 | Won Ton Soup | | 4.25 |
| 酸 辣 湯 | Hot and Sour Soup | | 4.25 |
| 鍋 巴 湯 | Sizzling Rice Soup | | 5.00 |
| 蛋 花 湯 | Egg Flower Soup | | 4.00 |
| 蟹 肉 魚 肚 羹 | Crab Meat and Fish Maw Soup | | 7.00 |
| 海鮮豆腐羹 | Seafood and Bean Curd Soup | | 5.50 |
| 紅燒蟹肉翅 | Shark's Fin with Crab Meat Soup | | 20.00 |

海鮮類 Seafood

| | | | |
|-----------|------------------------------------|---------------|------|
| 宮 保 蝦 | *Kung Pao Prawns | | 7.00 |
| 干 燒 蝦 | *Dry Braised Shrimps | | 7.50 |
| 鍋 巴 蝦 仁 | Prawns with Sizzling Rice | | 8.00 |
| 蝦 龍 麵 | Prawns with Lobster Sauce | | 7.00 |
| 菜 心 蝦 球 | Prawns with Tender Greens | | 7.00 |
| 杏 仁 蝦 球 | Shrimps with Almonds | | 7.00 |
| 腰 果 蝦 球 | Shrimps with Cashews | | 7.00 |
| 白 灼 中 蝦 | Broiled Prawns | | 7.50 |
| 椒 鹽 中 蝦 | *Salt Baked Shrimps | | 7.50 |
| 油 泡 蝦 仁 | Sauteed Shrimps | | 8.00 |
| 鳳 巢 海 中 寶 | Seafood Delight in a Nest | | 8.00 |
| 豉 汁 大 規 | Clams with Black Bean Sauce | | 7.50 |
| 油 泡 帶 子 | Sauteed Scallops | | 8.50 |
| 菜 心 帶 子 | Scallops with Chinese Greens | | 7.50 |
| 魚 香 生 蠔 | *Oysters in Hot Garlic Sauce | | 7.00 |
| 葱 惹 生 蠔 | Oysters with Scallions and Ginger | | 7.50 |
| 魚 香 鮮 魷 | *Squid with Hot Garlic Sauce | | 6.50 |
| 蝦 醬 鮮 魷 | Squid with Shrimp Sauce | | 7.00 |
| 油 泡 鮮 魷 | Sauteed Squid | | 7.00 |
| 紅 燒 石 斑 | Braised Whole Fish in Oyster Sauce | .. (Seasonal) | |

*Spicy Hot

| | | |
|---------|---------------------------------------|------------------|
| 干 燒 全 魚 | *Dry Braised Fish in Hot Sauce | (Seasonal) |
| 清 蒸 石 斑 | Steamed Rock Cod | (Seasonal) |
| 清 蒸 胖 斑 | Steamed Chinese Cod | (Seasonal) |
| 甜 酸 石 斑 | Sweet and Sour Rock Cod | (Seasonal) |
| 葱 惹 燜 蟹 | Baked Crab with Ginger and Scallions | (Seasonal) |
| 豉 汁 燜 蟹 | Crab with Black Bean Sauce | (Seasonal) |
| 蒜 茸 燜 蟹 | Crab with Garlic Sauce | (Seasonal) |
| 上海燜龍蝦 | Baked Maine Lobster in Broth | (Seasonal) |
| 豉 汁 秋 魚 | Steamed Catfish with Black Bean Sauce | (Seasonal) |

鷄 類 Chicken

| | | | |
|---------|--------------------------|-------|------|
| 醬 爆 雞 丁 | Chicken with Bean Sauce | | 5.75 |
| 宮 保 雞 丁 | *Kung Pao Chicken | | 5.75 |
| 杏 仁 雞 丁 | Almond Chicken | | 5.75 |
| 腰 果 雞 丁 | Cashew Nut Chicken | | 5.75 |
| 磨 菇 雞 丁 | Mao Goo Gai Pan | | 5.75 |
| 豉 汁 雞 球 | Black Bean Sauce Chicken | | 5.75 |
| 咖 喱 雞 球 | Curry Chicken | | 5.75 |
| 檸 檬 雞 球 | Lemon Chicken | | 6.25 |
| 脆 皮 炸 雞 | Crispy Skin Chicken | | 7.50 |
| 干 烹 雞 | *Mandarin Fried Chicken | | 6.25 |
| 左 宗 雞 | *General Tsuo's Chicken | | 6.25 |
| 翡翠骨香雞 | Jade Tree Chicken | | 7.50 |

牛肉類 Beef

| | | | |
|---------|--------------------------------|-------|------|
| 蠔 油 牛 肉 | Beef with Oyster Sauce | | 6.75 |
| 西 蘭 牛 肉 | Beef with Broccoli | | 5.75 |
| 芥 蘭 牛 肉 | Beef with Chinese Broccoli | | 5.75 |
| 菜 心 牛 肉 | Beef with Chinese Greens | | 5.75 |
| 蘭 豆 牛 肉 | Beef with Snow Peas | | 5.75 |
| 宮 保 牛 肉 | *Kung Pao Beef | | 5.75 |
| 蒙 古 牛 肉 | *Mongolian Beef | | 5.75 |
| 北 京 牛 肉 | *Peking Beef | | 6.75 |
| 湖 南 牛 肉 | *Hunan Beef | | 6.75 |
| 葱 惹 牛 肉 | Beef with Ginger and Scallions | | 6.75 |

豬肉類 Pork

| | | | |
|---------|----------------------|-------|------|
| 京 都 排 骨 | Peking Spareribs | | 6.50 |
| 木 須 肉 | Mu Shu Pork | | 6.00 |
| 四 鍋 肉 | *Twice Cooked Pork | | 5.75 |
| 甜 酸 肉 | Sweet and Sour Pork | | 5.75 |
| 椒 鹽 肉 排 | Salt Baked Spareribs | | 6.50 |

*Spicy Hot

FAMILY DINNER

DINNER (A)... 7.95 PER PERSON

For Two or More Served with B.B.Q.Pork Fried Rice

Soup
Egg Flower Soup
Appetizer
Egg Roll, Crab Puff

Entrees

(Choice of One per person)

1. Chicken with Garlic Sauce *
2. Shrimp with Lobster Sauce
3. Chicken Lo Mein
4. Beef with Broccoli
5. Sweet and Sour Pork or Chicken
6. Chicken with Vegetable
7. Beef with Snow Peas
8. Orange Chicken *
9. Szechwan Style Pork *
10. Chicken Foo Young

DINNER (B)... \$9.95 PER PERSON

For two or more served with B.B.Q.Pork Fried Rice

Soup
Wonton Soup
Appetizer
Fried Shrimp Egg Roll

Entrees

(Choice of one per person)

1. Shrimp with snow Peas
2. Kung Pao Chicken *
3. House Special Lo Mein (Soft Noodle)
4. Sweet and Sour Pork or Chicken
5. Chicken with Cashew Nuts
6. Szechwan Style Chicken *
7. Orange Chicken *
8. Lemon Chicken
9. Mongolian Beef
10. Sweet and Pungent Shrimp *
11. Pepper Steak
12. Special Foo Young



Fine Chinese Cuisine

LUNCH • DINNER • DINE IN • TO GO • CATERING

105 6th Street, Holtville, CA 92250

Tel: (760) 356-2625

Open Hours: Mon-Fri 11:00 a.m. to 9:00 p.m.
Sat. Sun 12:00 p.m. to 9:00 p.m.

(No M.S.G. is used in the preparation of our food)

SIZZLING HOT PLATE

(served with steamed rice)

1. Sizzling Three Kinds10.95
(Chicken, Beef, Shrimp)
2. Sizzling Chicken in Black Bean Sauce *8.95
3. Sizzling Rock Cod Fillet with Black Bean Sauce9.95



EGG FOO YOUNG

(served with steamed rice)

1. House Special Foo Young7.95
2. Shrimp Foo Young7.95
3. Chicken Foo Young7.25
4. Beef Foo Young7.25
5. Barbecue Pork Foo Young7.25
6. Assorted Vegetable Foo Young7.25

MOO SHU

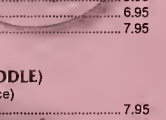
(served with steamed rice)

1. Moo Shu Pork7.95
2. Moo Shu Chicken7.25
3. Moo Shu Shrimp7.95

CHOP SUEY

(served with steamed rice)

1. House Special Chop Sue7.95
2. Chicken Chop Suey6.95
3. Beef Chop Suey6.95
4. Shrimp Chop Suey7.95



LO MEIN (SOFT NOODLE)

(served with steamed rice)

1. House Special Lo Mein7.95
2. Chicken Lo Mein6.95
3. Beef Lo Mein6.95
4. Shrimp Lo Mein7.95
5. Assorted Vegetable Lo Mein6.95

* Hot and Spicy

SOUP

1. Special Wonton Soup (for 2) 3.95 (for 4) 6.95
2. Three Kinds Sizzling Rice Soup3.956.95
3. Hot and Sour Soup *3.955.95
4. Egg Flower Soup3.955.95
5. Vegetable Bean Curd Soup3.955.95



SHRIMP • FISH • SCALLOP

(served with steamed rice)

1. Shrimp with Garlic Sauce *10.95
2. Shrimp with spicy Salt *11.95
3. Orange Shrimp11.95
4. Shrimp with Broccoli10.95
5. Cashew Nut Shrimp10.95
6. Shrimp with Snow Peas10.95
7. Shrimp with Lobster Sauce10.95
8. Kung Pao Shrimp *9.95
9. Sweet and Sour Shrimp9.95
10. Shrimp with Vegetable9.95
11. Rock Cod Fillet with Black Bean Sauce *9.95
12. Rock Cod Fillet with Mixed Vegetable9.95
13. Pepper Salt Rock Cod Fillet *9.95
14. Scallop with Garlic Sauce *9.95
15. Scallops with Mixed Vegetable9.95
16. Kung Pao Scallop *9.95



* Hot and Spicy

CHEF'S SPECIALTIES

(Served with Steamed Rice)

1. Sizzling Mixed Sea Food12.95
Pink shrimp, scallop, wild vegetable served on a sizzling hot plate with brown sauce
2. Grand Marnier Shrimp11.95
Crisp coated jumbo shrimp, blended in a fruity grand marnie sauce
3. Sizzling Sea Bass12.95
Chilean, Sea bass steak quick dipped in egg with onion favorite on hot plate with black bean sauce
4. Lobster in Supreme Sauce19.95
5. Kung Pao Three Kinds *10.95
Jumbo shrimp, chicken, tender beef sautéed in our famous Kung pao sauce
6. Four Season10.95
Jumbo shrimp, tender beef, chicken, B.B.Q. Pork Sautéed with vegetable in our chef's special sauce.

APPETIZERS

1. Egg Roll (Vegetables) (4)3.95
2. Fried Shrimp (6)5.95
3. Teriyaki Chicken (4)4.95
4. Fried Crabmeat Puff (6)4.95
5. Teriyaki Beef (4)4.95
6. Paper Wrapped Chicken (6)4.95
7. Dumplings (Steamed or Pan Fried) (6)4.95
8. Stewed Barbecue Pork7.95
9. Barbecue Ribs (4)8.95
10. Chicken salad (served cold)4.95
11. Minced Chicken in Lettuce Cups (4)7.95
12. Cold Sesame Noodles4.95
13. Fried Chicken Wings (8)4.95
14. Pu Pu Plate (for 2)10.95
Crabmeat, Puff, Egg roll, fried shrimp, teriyaki beef and paper wrapped chicken



* Hot and Spicy

CHICKEN (WHITE MEAT)

(served with steamed rice)

1. Orange Chicken8.25
2. Cashew Nut Chicken8.25
3. Chicken with Garlic Sauce *8.25
4. Kung Pao Chicken *8.25
5. Chicken with Broccoli8.25
6. Chicken with Snow Peas8.25
7. Moo Goo Gai Pan8.25
8. Lemon Chicken8.25
9. Chicken with Black Bean Sauce *8.25
10. Chicken with Curry Sauce *8.25
11. Sweet and Sour Chicken8.25
12. Chickens with Vegetable8.25
13. Grand Marnier Chicken8.25
14. Pepper Salt Chicken *8.25



BEEF

(served with steamed rice)

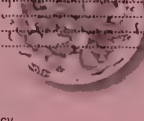
1. Mongolian Beef *8.75
2. Orange Beef *8.75
3. Beef with Broccoli8.75
4. Beef with Snow Peas8.75
5. Kung Pao Beef *8.75
6. Pepper Steak8.75
7. Beef with Curry Sauce *8.75
8. Beef with Vegetable8.75



PORK

(served with steamed rice)

1. Sweet and Sour Pork7.95
2. Szechwan Style Shredded Pork *7.95
3. Barbecue Pork with Snow Peas7.95
4. Honey Pork Ribs8.95



* Hot and Spicy

HOP SHENG FINE CHINESE CUISINE
LUNCH SPECIAL

Mon. to Fri. 11:00 a.m.-2:30 p.m. Sat. & Sun. 12 noon - 2:30 p.m.
Served with Egg Roll, Wonton Pull & Fried Rice

Chicken \$4.95

1. Kung Pao Chicken *
2. Sweet and Pungent Chicken
3. Orange Chicken *
4. Garlic Chicken *
5. Cashew Nut Chicken
6. Chicken Broccoli
7. Sweet and Sour Chicken
8. Chicken Vegetables
9. Curry Chicken *
10. Moo Goo Gai Pan

Beef \$4.95

1. Beef Broccoli
2. Pepper Steak *
3. Orange Beef *
4. Mongolian Beef *
5. Kung Pao beef *
6. Beef Vegetables
7. Curry Beef *
8. Beef Snow Peas

Foo Young 4.95

1. Special Foo Young
2. Shrimp Foo Young
3. Chicken Foo Young
4. B.B.Q. Pork Foo Young

Soft Noodles 4.95

1. Special Lo Mein
2. Chicken Lo Mein
3. Beef Lo Mein
4. Shrimp Lo Mein
5. Vegetables Lo Mein

Chop Suey 4.95

1. Chicken Chop Suey
2. Beef Chop Suey
3. Shrimp Chop Suey

* Hot and Spicy

Vegetables \$4.95

1. String Bean with Spicy Salt *
2. Szechwan Eggplant *
3. Vegetables Deluxe
4. Snow Peas with Broccoli

Fried Rice \$4.95

1. Combination Fried Rice
2. Shrimp Fried Rice
3. Chicken Fried Rice
4. Beef Fried Rice
5. B.B.Q.Pork Fried Rice

Shrimp, Scallop, Fish \$5.95

1. Shrimp with Lobster Sauce
2. Kung Pao Shrimp *
3. Shrimp with Snow Peas
4. Shrimp w/ Garlic Sauce *
5. Shrimp with Vegetables
6. Sweet and Sour Shrimp
7. Shrimp with Broccoli
8. Fish Fillet with Black Bean Sauce *
9. Scallop with Mixed Vegetable
10. Kung Pao Scallop
11. Sautéed Three Kinds (Chicken, Beef, Shrimp)

Pork 4.95

1. Moo Shun Pork
2. Sweet and Sour Pork
3. B.B.Q. Pork with Snow Peas
4. Szechwan Style Pork *

VEGETABLES • BEAN CURD
(served with steamed rice)

1. String Bean with Spicy Salt 6.95
2. Sautéed Broccoli and Snow Peas with Garlic Sauce. 6.95
3. Szechwan Style Eggplant * 6.95
4. Sautéed Mixed Vegetables 6.95
5. Bean Curd in Brown Sauce 6.95

FRIED RICE

1. Combination fried Rice..... 6.95
Shrimp, Chicken, B.B.Q.Pork
2. Shrimp Fried Rice..... 6.95
3. Chicken Fried Rice..... 5.95
4. Beef Fried Rice..... 5.55
5. Barbecue Pork Fried Rice..... 5.95
6. Vegetables Fried Rice..... 5.95

AMERICAN MENUS

1. Hamburger with French Fries 3.95
2. Cheese Burger with French Fries 3.95
3. French Fries. 1.50

HEALTHY MENU

(served with steamed rice)

1. Dieter's Chicken Delight..... 8.25
2. Dieter's Beef Delight..... 8.75
3. Dieter's Shrimp Delight..... 9.95
4. Dieter's Vegetable Delight..... 6.95

* Hot and Spicy

| | | | |
|-----|---------|---|------|
| 171 | 炸 銀 豆 腐 | Deep Fried Bean Curd w/ Minced Shrimp | 6.95 |
| 172 | 紅 菜 豆 | Braised Bean Curd w/ Brown Sauce | 6.95 |
| 173 | 蝦 羹 豆 | Szechwan Style Bean Curd w/ Minced Meat | 6.95 |
| 174 | 蒸 蝦 豆 腐 | Steamed Bean Curd (B) | 6.95 |
| 175 | 牛肉或燒肉豆腐 | Bean Curd w/ Beef or Roast Pork | 7.50 |
| 176 | 清 滑 豆 腐 | Bean Curd w/ Shrimp | 8.95 |
| 177 | 豉汁帶子蒸豆腐 | Steamed Bean Curd w/ Scallop In Black Bean Sauce | 9.95 |

| | | | |
|-----|-------------|--|------|
| | (改碼加\$0.50) | (Dumplings add \$0.50 w/ Fried Rice \$1 Extra) | |
| 179 | 叉 燒 飯 | BBQ Pork on Rice | 4.25 |
| 180 | 咕 嚕 菜 油 雞 飯 | Steamed or Soy Sauce Chicken on Rice | 4.25 |
| 181 | 燒 鴨 飯 | Roast Duck on Rice | 4.95 |
| 182 | 火 鴨 飯 | Roast Pork on Rice | |

| | | | | |
|------|-------|--|------|------|
| 184. | 海鮮焗伊麵 | Seafood Pan Fried Yee Mein | 100g | 6.95 |
| 185. | 招牌焗伊麵 | House Special Pan Fried Yee Mein | 100g | 6.95 |
| 186. | 三絲焗伊麵 | Pan Fried Tri-Shredded Yee Mein | 100g | 6.95 |
| 187. | 招牌窩伊麵 | House Special Yee Mein in Supreme Soup | 100g | 6.95 |
| 188. | 雞球窩伊麵 | Chicken Yee Mein in Supreme Soup | 100g | 6.95 |
| 189. | 干燒伊麵 | Pan Fried Yee Mein | 100g | 5.95 |

(炒河粉卡松同價) (Soft or Crispy Noodle Same Price)

| | | | |
|-----|-------|--|------|
| 190 | 海鮮炒麵 | Seafood Chow Mein | 6.95 |
| 191 | 燒肉炒麵 | House Special Chow Mein | 6.95 |
| 192 | 蝦仁炒麵 | Shrimp Chow Mein | 6.95 |
| 193 | 牛肉碎炒麵 | Beef or Chicken Chow Mein | 4.95 |
| 194 | 茄汁牛柳 | Tomato Beef Chow Mein | 4.95 |
| 195 | 豉汁牛柳 | Beef Chow Mein w/ Black Bean Sauce | 4.95 |
| 196 | 豉汁片皮鴨 | Spazaru Chow Mein w/ Black Bean Sauce | 4.95 |
| 197 | 肉碎炒麵 | Shredded Pork Chow Mein | 4.95 |
| 198 | 叉燒炒麵 | BBQ Pork Chow Mein | 4.95 |
| 199 | 燻鴨炒麵 | Braised Assorted Vegetables Chow Mein | 4.95 |
| 200 | 干燒草牛肉 | Beef Chow Fun (Dry or Gravy) | 4.95 |
| 201 | 牛腩粉 | Beef Stew Chow Fun | 4.95 |
| 202 | 滑溜牛柳 | Beef & Scramble Egg Chow Fun | 4.95 |
| 203 | 三絲炒麵 | Tin-Shen Chow Mein | 5.50 |
| 204 | 炒肉片 | Singapore Chow Mein | 5.50 |
| 205 | 星洲炒米粉 | Fried Rice Vermicelli Singapore (Hoi-Mon) Style | 5.50 |
| 206 | 雪菜鴨絲麵 | Shredded Duck w/ Salty Cabbage Fried Rice Vermicelli | 5.50 |

湯粉麵
(每碗加\$0.50) NOODLE & RICE NOODLE IN SOUP

| | | | |
|------|---------|--|------|
| 207. | 上湯魚翅 | Wonton in Supreme Soup (Noodle) | 3.50 |
| 208. | 上湯魚肚 | Dumpling in Supreme Soup (Noodle) | 3.50 |
| 209. | 海鮮雞麵 | Soy Sauce Chicken Noodle Soup (Wonton) | 4.95 |
| 210. | 翅皇鮑魚炒飯 | B.B.Q. Wonton or Wonton or Dumpling in Soup | 4.95 |
| 211. | 蝦皇鮑魚炒飯 | Roast Duck Noodle W/ Wonton or Dumpling in Soup | 4.95 |
| 212. | 鮑魚雞麵 | Beef Brisket Noodle W/ Wonton or Dumpling in Soup | 4.95 |
| 213. | 十寶羹 (羹) | Best Toppings Wonton Soup (Noodle) | 4.95 |
| 214. | 燒肉雞麵 | House Special Supreme Soup W/ Noodle (Wonton) | 5.95 |
| 215. | 海鮮雞麵 | Seafood Noodle Soup (Wonton) | 5.95 |
| 216. | 鴨皇羹 | Shrimp in Supreme Soup W/ Noodle (Wonton) | 5.95 |
| 217. | 蔥油草蜆菜肉羹 | Shredded Duck w/ Salted Cabbage & Vermicelli in Soup | 5.95 |
| 218. | 蔥油草蜆菜肉羹 | Shredded Pork w/ Salt Cabbage & Vermicelli in Soup | 5.95 |
| 219. | 蔥油草蜆菜肉羹 | Mixed Beef w/ Salt Cabbage & Vermicelli in Soup | 5.95 |

220. 海 鮮 343 Seafood Porridge (Shrimp, Squids, Fish Fillet, Dry Squid,

| | | | |
|----|-----------|---|------|
| 21 | 蝦 球 | Shrimp Pomidge | 4.95 |
| 22 | 紅 燒 魚 肉 | Abalone & Chicken Pomidge | 4.95 |
| 23 | 生 煎 魚 肉 | Fish Fillet Pomidge (w/ Lettuce) | 3.95 |
| 24 | 及 蘭 子 | Pomidge w/ Pig's Oxtail (p/k Kidney, Liver, Skin, Stomach, Pork, Fish Ball) | 3.95 |
| 25 | 雞 仔 | Chicken Pomidge (w/ Stomach, Skin, Fresh Shrimp, Dry Sng, Shrimp) | 3.95 |
| 26 | 雞 球 | Chicken Pomidge | 3.55 |
| 27 | 生 炆 牛 肉 | Sliced Beef Pomidge(w/ Lettuce) | 3.55 |
| 28 | 炆 炆 牛 肉 | Mincd Beef Pomidge | 3.55 |
| 29 | 生 煎 鴨 翅 | Shredded Roast Duck Pomidge(w/ Lettuce) | 3.55 |
| 30 | 煎 鴨 翅 肉 | Roast Duck w/ Preserved Egg Pomidge | 3.55 |
| 31 | 煎 鴨 翅 肉 | Salted Pork w/ Preserved Egg Pomidge | 3.55 |
| 32 | 雞 肝 | Pomidge w/ Pig's Kidney & Liver | 3.55 |
| 33 | 豬 肝 | Pomidge w/ Pork Blood | 3.55 |
| 34 | 白 粥 | Plain Pomidge | 1.50 |
| 35 | 油 條 每 條 | Fried Flour (Each) | 0.80 |
| 36 | 煎 菜 麵 每 碗 | 1 Pan Fried Salted Cae (Each) | 0.60 |
| 37 | 白 飯 每 位 | Steamed Rice (Per Person) | 0.60 |

| | | | |
|---|-------|-----------------------------------|--------------------|
| A | 脆皮中豬 | Roast Pork or Roast Pork Belly... | 6.95/LB |
| B | 選上頂排豬 | BBQ Pork (Spine Rib)... | 5.25/LB |
| C | 燒鴨 | Roasted Duck (W)/10.00 (H) | 5.50 |
| D | 凍江鹽水雞 | TK Style Salted Chicken... | 6.99 EA |
| E | 豉油雞 | Soy Sauce Chicken... | 6.99 EA |
| F | 中豬(只) | Roast Pig... | 115.00 EA |
| H | 乳豬(只) | Sucking Pig... | 12.95/LB 130.00 EA |

特價午餐七天供應：每日 上午10:00至下午4:00
Lunch Special Served 7 Days A Week: 10:00 AM - 4:00 PM

Choose One of the Following Entrees, + Soup of the Day
外賣不附例湯 (No Soup on To Go Orders)

1 House Special Chow Mein

| | | | | |
|---|---------|----|-------------------------------------|-------|
| Beef Chow Fun (Dry) Gray | 豉汁蒸牛腩 | 37 | Chicken Wai Yee Sauce Chicken | 豉汁蒸雞 |
| 豉汁蒸牛腩 | | | 豉汁蒸雞 | |
| Beef Chow Fun | 牛腩粉麵 | 38 | Kung Pao Chicken | 宮保雞丁 |
| 4 Beef Neck Soup (Beef Chow Fun) | 紅燒牛腩粉麵 | 39 | Chicken in Cashew Nut | 椒鹽雞 |
| 紅燒牛腩粉麵 | | | 椒鹽雞 | |
| 5 Chicken Fried Rice Noodle | 雞絲炒麵 | 40 | Chicken Wai Yee Spicy Sauce | 豉汁蒸雞 |
| 雞絲炒麵 | | | 豉汁蒸雞 | |
| 6 Satisfying Beef Chow Fun | 豉汁蒸牛腩粉麵 | 41 | Chick Chop Peking Style Sauce | 北京片皮鴨 |
| 豉汁蒸牛腩粉麵 | | | 北京片皮鴨 | |
| 7 Sliced Pork Chow Mein | 豉汁蒸豬柳粉麵 | 42 | Chick Chop Spicy Sauce | 北京片皮鴨 |
| 豉汁蒸豬柳粉麵 | | | 北京片皮鴨 | |
| 8 Fried Rice Noodle Singapore Style (in H.M.M.) | 新加坡炒麵 | 43 | Pork Noodle Beef Sauce | 豉汁蒸雞 |
| 新加坡炒麵 | | | 豉汁蒸雞 | |
| 9 Sliced Pork Satisfying Vegetable | 豉汁蒸豬柳 | 44 | Sweet & Sour (for Chicken) | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 10 Beef Noodle Soup | 牛腩粉麵湯 | 45 | Shrimp Prawn / Prawn Vegetable | 豉汁蒸雞 |
| 牛腩粉麵湯 | | | 豉汁蒸雞 | |
| 11 Sliced Roast Beef Satisfying Vegetable | 豉汁蒸豬柳 | 46 | Chicken, Beef & Pork in Bean Curd | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 12 Beef Noodle Soup | 牛腩粉麵湯 | 47 | Chicken, Beef & Pork in Brown Sauce | 豉汁蒸雞 |
| 牛腩粉麵湯 | | | 豉汁蒸雞 | |
| 13 House Special on Rice | 豉汁蒸豬柳 | 48 | Lean Pork in Sauce | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 14 Beef Noodle Soup | 牛腩粉麵湯 | 49 | Deep Fried or Stomach Bean Curd (6) | 豉汁蒸雞 |
| 牛腩粉麵湯 | | | 豉汁蒸雞 | |
| 15 Beef Noodle Soup | 牛腩粉麵湯 | 50 | Assorted Vegetables | 豉汁蒸雞 |
| 牛腩粉麵湯 | | | 豉汁蒸雞 | |
| 16 Beef or Chicken in Vegetable on Rice | 豉汁蒸豬柳 | 51 | Spicy Meat Egg Ponee | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 17 Curry Chicken on Rice | 豉汁蒸豬柳 | 52 | Beef Braised Spicy Bean | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 18 Roast Pork Bean Curd on Rice | 豉汁蒸豬柳 | 53 | Sautéed Seasoned Vegetable | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |
| 19 Beef & Pork Braised on Rice | 豉汁蒸豬柳 | 54 | Soup Seasoned Vegetable | 豉汁蒸雞 |
| 豉汁蒸豬柳 | | | 豉汁蒸雞 | |

20. Beef w/ Fresh Tomato on Rice 53 Shrimp w/ Spicy Salt (w/ Head & Shell)

| | |
|--|--|
| Beef Scramble Egg 滑蛋牛肉 | 44 Shrimp In Lobster Sauce 滑蝦龍蝦 |
| 29 Beef and Pork 滑牛肉 | 45 Deep Fried Sweet Soy Fish 炸甜醬魚 |
| 20 Heat Chicken 滑雞 滑雞 燒又滑雞 | 46 Deep Fried Sweet Soy Fish or Tapa 炸甜醬魚 |
| 23 Shrimp or Chicken Sauce Chicken 滑蝦或滑雞 | 47 Beef Fishes Tapa with Sweet Soy 燒魚豆腐立滑 |
| 24 Shrimp or Chicken Fried Rice 滑蝦或滑雞飯 | 49 Deep Fried Salmon Head or Gingers & Chicken 炸三文魚頭或薑蔥雞 |
| 25 Beef & Pork Fried Rice 滑牛肉飯 | 50 Shrimp & Wonton 滑蝦水餃 |
| 26 Beef & Pork Fried Rice 滑牛肉飯 | 51 Shrimp & Fried Egg 滑蝦滑蛋 |
| 27 Beef or Chicken & Black Bean Sauce 滑牛肉或滑雞 | 52 Fresh Shrimp w/ Vegetable 鮮蝦時蔬 |
| 28 Sliced Beef or Curry Beef (or Chicken) 片滑牛肉或滑雞 | 53 Fresh Shrimp w/ Black Bean Sauce 鮮蝦黑豆豉 |
| 29 Beef and Pork Fried Chicken 滑牛肉滑雞 | 54 Beef Fried w/ Black Bean Sauce 燒牛肉豉汁 |
| 30 Beef or Chicken or Salmon Vegetable 滑牛肉或滑雞或滑三文魚時蔬 | 55 Beef Fried w/ Green Onion 燒牛肉蔥 |
| 31 Mongolian Beef 蒙古牛肉 | 56 Clams w/ Green Onion or Black Bean Sauce 鮮蚶時蔬或黑豆豉 |
| 32 Beef Stew or Chicken Stew 滑牛肉燉 滑雞燉 | 57 Kung Pao Shrimp, Beef & Chicken 宮保蝦牛肉雞 |

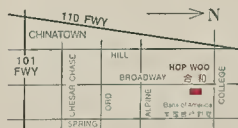
 Hot and Spicy



No. 1 Chinatown (總店) No. 2 Santa Monica (分店)
TEL: (213) 617-3038 TEL: (310) 575-3668
(213) 617-0707 FAX: (310) 575-8847
FAX: (213) 626-7218 11110 W. Olympic Blvd.
845 N. Broadway Los Angeles, CA 90064
Los Angeles, CA 90012 (at Sepulveda)

Business Hours:
Mon to Thur: 10 AM - 1 AM
Fri: 10 AM - 2 AM
Sat: 8 AM - 2 AM
Sun: 8 AM - 1 AM

常備特價各類游水海鮮
SPECIAL PRICE: Live Shrimp, Lobster, Crab,
Tilapia, Rockcod Fish, Geoduck Clam..



CASH ONLY
We are not responsible for any lost or stolen articles.
We reserve the right to refuse service to anyone.
Sales tax will be added to all taxable items.

顧客免費停車
CUSTOMER FREE PARKING

頭檔/燒味 APPETIZERS/ B.B.Q.
(每款只售 \$2.00) (omission of rice w/ Sizzling Pig add \$2.00)

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|---|----------|
| 1. 素 粿 卷 Vegetable Egg Roll Crispy (4)..... | 4.25 |
| 2. 炸 云 吞 Deep Fried Wonton (12)..... | 4.25 |
| 3. 鍋 貼 或 蒸 餃 Pan Fried or Steamed Dumpling (6) (Pork or Chicken) 4.25 | |
| 4. 炸 或 蒸 燒 飽 Deep Fried or Steamed Small Bun (6)..... | 3.25 |
| 5. 酥 炸 沙 律 海 鮮 卷 Seafood w/ Mx Fruit Salad Roll (Crispy 4)..... | 6.55 |
| 6. 燒 牌 拼 盤 House Special Platter..... | 18.95 |
| 7. 乳 豬 大 拼 盤 Suckling Pig Combination Platter..... | 28.95 |
| 8. 豉 汁 叉 燒 Barbecued Pork (B.B.Q Spare Rib)..... | 5.25 |
| 9. 雙 拼 JH 2 Delicacy Combination Platter..... | 6.95 |
| 10. 合 式 三 拼 3 Delicacy Combination Platter..... | 9.95 |
| 11. 漂 拌 海 蜆 Jelly Fish..... | 6.95 |
| 12. 海 蜆 燻 Sliced Pork Hock w/ Jelly Fish..... | 6.95 |
| 13. 火 肉 Roast Pork..... | 6.95 |
| 14. 東 江 鹽 水 雞 TK Style Salted Chicken (H7.25 (Order)..... | 5.25 |
| 15. 滷 雞 Soy Sauce Chicken (H7.25 (Order)..... | 5.25 |
| 16. 燒 鴨 Roast Duck (H7.25 (Order)..... | 5.25 |
| 17. 北 京 片 皮 鴨 Peking Duck (Sliced Roasted Crispy & Golden Duck Skin Served w/ Small Bun in Hoisin Sauce)..... | 8.95 (H) |

湯 類 SOUP

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|--|-------|
| 18. 蟹 肉 或 粟 米 魚 肚 羹 Fish Maw w/ Crab Meat or Cream Corn Soup..... | 9.95 |
| 19. 雞 絲 蓮 花 羹 Shredded Dry Scallop in Thick Soup..... | 8.95 |
| 20. 陳 皮 鴨 湯 Shredded Duck w/ Dry Orange Peel in Thick Soup..... | 7.95 |
| 21. 東 江 豆 腐 湯 Bean Curd w/ Vegetable Hot Pot (Soup)..... | 7.95 |
| 22. 特 絲 什 菜 湯 Mix Vegetable w/ Bean Thread Hot Pot (Soup)..... | 7.95 |
| 23. 海 鮮 豆 腐 羹 Assorted Seafood w/ Bean Curd Hot Pot..... | 7.95 |
| 24. 海 鮮 湯 Assorted Seafood Soup w/ Mustard Green & Bean Curd..... | 7.95 |
| 25. 海 鮮 羹巴 羹 Seafood Sizzling Rice Soup..... | 7.95 |
| 26. 雞 茸 粟 米 羹 Chicken Cream Corn Soup..... | 6.95 |
| 27. 蒜 茸 海 蜆 湯 Hot & Sour Soup (Seafood add \$1)..... | 6.95 |
| 28. 西 湖 牛 肉 羹 West Lake Style Beef w/ Bean Curd Soup..... | 6.95 |
| 29. 芥 蘭 豆 腐 肉 片 湯 Mustard Green & Pork w/ Bean Curd Soup..... | 6.95 |
| 30. 芥 蘭 肉 片 湯 Mustard Green & Pork w/ Bean Curd Soup..... | 6.95 |
| 31. 鮮 什 菜 湯 Fresh Mix Vegetables Soup..... | 6.50 |
| 32. 蓮 花 羹 Egg Flower Soup..... | 6.50 |
| 33. 香 肉 豆 腐 雞 湯 Bird's Nest w/ Crab Meat or Chicken Meat..... | 25.00 |
| 34. 竹 筍 蟹 肉 或 雞 湯 Shrimp's Fin & Bamboo Hotpot w/ Crab Meat or Chicken Meat..... | 35.00 |

龍蝦/蟹類 LOBSTER / CRAB

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|---|----------|
| 35. 蒜 茸 龍 蝦 Lobster w/ Garlic & Black Bean Sauce..... | SEASONAL |
| 36. 上 湯 龍 蝦 Baked Lobster w/ Supreme Sauce..... | SEASONAL |
| 37. 風 鴨 龍 蝦 Stir Fried Lobster w/ Ginger & Green Onion..... | SEASONAL |
| 38. 沙 茶 炒 熱 龍 蝦 Lobster & Bean Thread w/ Spicy Sauce Hot Pot..... | SEASONAL |
| 39. 薑 蔥 肉 蟹 Baked Crab w/ Orange & Green Onion..... | SEASONAL |
| 40. 蒜 茸 肉 蟹 Baked Crab w/ Black Bean & Oni Sauce..... | SEASONAL |
| 41. 焗 蟹 肉 排 Baked Crab w/ Curry Sauce..... | SEASONAL |
| 42. 沙 茶 炒 熱 蟹 肉 Crab & Bean Thread w/ Spicy Sauce Hot Pot..... | SEASONAL |

蝦類/帶子 SHRIMP / SCALLOP

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|--|-------|
| 43. 西 汁 椒 蝦 Pan Fried Shrimp w/ Walnut in Special Sauce..... | 12.95 |
| 44. 椒 豆 蝦 Sautéed Shrimp (w/ Snow Pea)..... | 11.95 |
| 45. 四 川 蝦 Szechwan Shrimp..... | 11.95 |

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|--|-------|
| 46. 溜 炒 蝦 Sweet & Pungent Shrimp..... | 11.95 |
| 47. 椒 鹽 蝦中 蝦 Shrimp w/ Spicy Salt (w/ Head & Shell & Crispy) 10.55 | |
| 48. 炸 蝦 Deep Fried Shrimp w/ Sweet Sauce on the Side (12) 9.55 | |
| 49. 宮 保 蝦 Kung Pao Shrimp..... | 9.55 |
| 50. 蔥 爆 蝦 Shrimp w/ Cashew Nut..... | 9.55 |
| 51. 超 辣 蝦 Shrimp w/ Vegetable..... | 9.55 |
| 52. 鮮 蝦 龍 蝦 Shrimp w/ Lobster Sauce..... | 9.55 |
| 53. 甜 酸 蝦 Sweet & Sour Shrimp (w/ Pineapple)..... | 9.55 |
| 54. 蒜 椒 蝦 帶 子 Shrimp or Scallop w/ Black Bean Sauce..... | 9.55 |
| 55. 蘭 豆 帶 子 Sautéed Scallop (w/ Snow Peas)..... | 11.95 |
| 56. 四 川 風 帶 子 Pan Fried Scallop Szechwan Style..... | 11.95 |
| 57. 鹽 酥 鮮 帶 子 Pan Fried Scallop w/ Vegetable..... | 9.55 |
| 58. 鮮 菇 帶 子 Scallop w/ Straw Mushroom..... | 9.55 |

鮑魚/海參 ABALONE / SEA CUCUMBER

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|---|-------|
| 59. 香 菇 海 參 Sea Cucumber w/ Black Mushroom & Vegetable..... | 10.95 |
| 60. 海 參 扒 翅 Sea Cucumber w/ Duck Feet (not bone) & Vegetable..... | 10.95 |
| 61. 鮑 魚 海 參 Sliced Abalone w/ Sea Cucumber & Vegetable..... | 22.95 |
| 62. 燻 皇 鮑 魚 Stewed Royal Abalone w/ Oyster Sauce & Vegetable..... | 32.95 |

蜆/生蠔 CLAM / OYSTER

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|---|------|
| 63. 蒜 茸 炒 大 蜆 Pan Fried Fresh Clam w/ Black Bean Sauce..... | 8.95 |
| 64. 蒜 蓉 炒 大 蜆 Pan Fried Fresh Clam w/ Ginger & Green Onion..... | 8.95 |
| 65. 九 層 塔 炒 大 蜆 Baked Fresh Clam w/ Chef's Special Spicy Sauce..... | 8.95 |
| 66. 蒜 炸 生 蜆 Deep Fried Oyster (8)..... | 8.50 |
| 67. 蒜 蓉 生 蜆 Oyster w/ Ginger & Green Onion..... | 8.50 |
| 68. 蒜 椒 生 蜆 Oyster in Black Bean Sauce..... | 8.50 |
| 69. 近 飯 菜 椒 生 蜆 Oyster w/ Black Pepper Sauce on Sizzling Platter..... | 9.50 |

魚類/魷魚 FISH / SQUID

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|---|----------|
| 70. 清 蒸 游 子 煎 石 斑 Steamed or Pan Fried Whole Rock Cod..... | SEASONAL |
| 71. 紅 燒 石 斑 Braised Whole Rock Cod w/ Supreme Gravy..... | SEASONAL |
| 72. 五 柳 石 斑 Braised Whole Rock Cod w/ Sweet & Sour Sauce..... | SEASONAL |
| 73. 清 蒸 游 子 煎 立 魚 Steamed or Pan Fried Whole Tilapia..... | SEASONAL |
| 74. 清 蒸 游 子 煎 立 魚 Steamed or Pan Fried or Spicy Salt Sole Fish..... | 9.95 |
| 75. 蘭 豆 石 斑 塊 Sautéed Sliced Rock Cod Fillet (w/ Snow Peas)..... | 8.95 |
| 76. 時 菜 石 斑 塊 Rock Cod Fillet w/ Vegetable..... | 8.95 |
| 77. 蒜 椒 石 斑 塊 Rock Cod Fillet w/ Black Bean Sauce..... | 8.95 |
| 78. 粟 米 石 斑 塊 Rock Cod Fillet w/ Cream Corn Sauce..... | 8.95 |
| 79. 甜 酸 石 斑 塊 Rock Cod Fillet w/ Sweet & Sour Sauce..... | 8.95 |
| 80. 芝 蔴 炸 石 斑 塊 Rock Cod Fillet w/ Lemon Sauce & Sesame..... | 8.95 |
| 81. 椒 鹽 炸 石 斑 塊 Spicy Salted Squid or Rock Cod Fillet..... | 8.95 |
| 82. 蘭 豆 鮮 魷 Sautéed Squid (w/ Snow Peas)..... | 7.95 |
| 83. 巴 骨 鮮 魷 Kung Pao Squid..... | 7.95 |
| 84. 椒 鹽 鮮 魷 Spicy Salted Squid w/ Pickled Vegetable..... | 7.95 |
| 85. 時 菜 鮮 魷 Squid w/ Vegetable..... | 7.95 |
| 86. 蒜 椒 鮮 魷 Squid w/ Black Bean Sauce..... | 7.95 |

雞 類 CHICKEN

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|--|-------------|
| 87. 脆 皮 炸 子 雞 Deep Fried Crispy Chicken..... | 7.50, 13.50 |
| 88. 蔥 油 淋 雞 Steamed Chicken w/ Green & Green Onion Sauce (w/ Bone) 7.50, 13.50 | |
| 89. 蒜 味 上 湯 雞 Steamed Chicken w/ Vegetable (w/ Bone)..... | 7.50, 13.50 |
| 90. 鹽 菜 雞丁 Chicken w/ Cashew Nut..... | 7.50 |
| 91. 宮 保 雞丁 Kung Pao Chicken..... | 7.50 |
| 92. 時 菜 雞 絲 Chicken w/ Vegetable..... | 7.50 |

Hot and Spicy

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|--|------|
| 93. 雙 菇 雞 片 Chicken w/ Twin Mushrooms..... | 7.50 |
| 94. 陳 皮 雞 片 Orange Peel Flavor Spicy Chicken..... | 7.50 |
| 95. 芝 蔴 椰 菜 雞 Pan Fried Chicken w/ Lemon Sauce & Sesame..... | 7.50 |
| 96. 椒 鹽 雞 翼 Chicken Wings w/ Spicy Salt..... | 7.50 |
| 97. 蒜 椒 雞 翅 Chicken w/ Black Bean Sauce..... | 7.50 |
| 98. 甜 酸 雞 Sweet & Sour Chicken..... | 7.50 |

豬 肉 PORK

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|---|------|
| 99. 甜 酸 肉 Sweet & Sour Pork..... | 7.50 |
| 100. 椒 鹽 排 骨 Spicy Salted Pork Chop..... | 7.50 |
| 101. 香 都 排 骨 Baked Pork Chop w/ Peking Sauce..... | 7.50 |
| 102. 香 椒 鴨 肉 排 Baked Pork Chop w/ Orange Sauce..... | 7.50 |
| 103. 炸 雞 大 腸 Deep Fried Pig's Intestine..... | 7.50 |
| 104. 白 灼 腰 肝 Boiled Pig's Kidney & Liver..... | 7.50 |
| 105. 蔥 爆 腰 肝 Kidney & Liver w/ Ginger & Green Onion..... | 7.50 |
| 106. 薑 菜 豬 紅 豬 蹄 Pork Blood & Pork Skin w/ Green Leeks..... | 7.50 |

牛 肉 BEEF (Sizzling add \$1.00)

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|---|------|
| 107. 中 式 牛 柳 Beef Steak Cantonese Style..... | 8.95 |
| 108. 黑 椒 牛 柳 Beef Steak w/ Black Pepper..... | 8.95 |
| 109. 陳 皮 牛 肉 Orange Peel Flavor Spicy Beef..... | 7.50 |
| 110. 蒜 椒 牛 肉 Beef in Black Bean Sauce..... | 7.50 |
| 111. 蘭 豆 牛 肉 Beef in Oyster Sauce (w/ Snow Peas)..... | 7.50 |
| 112. 蔥 爆 牛 肉 Beef w/ Ginger & Green Onion..... | 7.50 |
| 113. 時 菜 炒 牛 肉 Sliced Beef w/ Vegetable..... | 7.50 |
| 114. 咸 菜 炒 牛 肉 Sliced Beef w/ Pickled Vegetable..... | 7.50 |
| 115. 蒜 茸 炒 牛 肉 Sliced Beef w/ Tomato & Scrambled Egg..... | 7.50 |
| 116. 豉 汁 炒 牛 肉 Curry Beef..... | 7.50 |
| 117. 蒙 古 牛 肉 Mongolian Beef..... | 7.50 |
| 118. 黑 椒 牛 仔 骨 Beef Rib w/ Black Pepper..... | 7.50 |

煲仔菜 HOT POT

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|---|------|
| 119. 海 鮮 一 品 煲 Seafood Combination w/ Bean Curd Hot Pot..... | 8.95 |
| 120. 什 錦 豆 腐 煲 Mixed Meat w/ Bean Curd Hot Pot..... | 8.95 |
| 121. 咸 魚 雞 粒 豉 汁 煲 Salted Fish & Chicken Bean Curd Hot Pot..... | 8.95 |
| 122. 火 鍋 生 蠔 煲 Roast Pork w/ Oyster Hot Pot..... | 8.95 |
| 123. 北 菇 山 掌 煲 Duck's Feet (not Bone) w/ Black Mushroom..... | 8.95 |
| 124. 椒 鹽 燒 肉 豉 汁 煲 Roast Pork & Bean Curd w/ Shrimp Sauce..... | 7.95 |
| 125. 龍 鳳 牛 腩 煲 Cantonese Beef Stew w/ Turnip Hot Pot..... | 7.95 |

煲仔飯 HOT POT RICE

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| (以上9:30後供應) (Served After 9:30 p.m. Wait for 35 min.) | |
| 126. 北 菇 雞 粒 煲 仔 飯 Chicken & Black Mushroom Hot Pot Rice (w/ Bone) 6.95 | |
| 127. 豉 汁 排骨 煲 仔 飯 Pork Ribs w/ Black Bean Sauce Hot Pot Rice..... | 6.95 |
| 128. 咸 魚 肉 片 煲 仔 飯 Pork & Salted Fish Hot Pot Rice..... | 6.95 |
| 129. 龍 鳳 牛 肉 煲 仔 飯 Beef & Egg Hot Pot Rice..... | 6.95 |
| 130. 鹽 味 煲 仔 飯 Preserved Pork & Sausage Hot Pot Rice..... | 6.95 |

燴 飯 RICE PLATE (W/ Fried Rice \$1.00 extra, 454 Egg \$1.00 extra)

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|---|------|
| 131. 海 鮮 燴 Seafood Vegetable on Rice (Shrimp, Scallop, Squid, Fish Fillet & Vegetable)..... | 6.25 |
| 132. 椒 鹽 海 鮮 燴 Curry Seafood on Rice..... | 6.25 |
| 133. 超 辣 燴 飯 House Special on Rice..... | 6.25 |
| 134. 煎 蛋 蝦 燴 Shrimp & Scrambled Egg w/ Gravy on Rice..... | 6.25 |
| 135. 北 菇 雞 粒 燴 Chicken & Black Mushroom on Rice..... | 6.25 |
| 136. 蒜 茸 牛 柳 燴 Beef (Chicken) & Vegetable on Rice..... | 4.25 |
| 137. 蒜 茸 牛 肉 燴 Beef & Tomato on Rice..... | 4.25 |
| 138. 蔥 爆 海 參 牛 柳 Minced Beef w/ Scrambled Egg on Rice..... | 4.25 |
| 139. 黑 椒 海 參 牛 柳 Black Bean Sauce Spare Rib on Rice..... | 4.25 |
| 140. 豉 汁 排 骨 燴 Curry Chicken or Curry Beef on Rice..... | 4.25 |
| 141. 蒜 蓉 叉 燒 燴 B.B.Q. Pork w/ Bean Curd on Rice..... | 4.25 |
| 142. 豉 汁 叉 燒 燴 Roast Duck w/ Bean Curd on Rice..... | 4.25 |
| 143. 豉 汁 牛 柳 燴 Curry Beef Stew on Rice..... | 4.25 |
| 144. 豉 汁 牛 柳 燴 Beef Stew & Vegetable on Rice..... | 4.25 |

炒 飯 FRIED RICE

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| 145. 海 鮮 炒 飯 Seafood Fried Rice..... | 7.95 |
| 146. 蟹 肉 炒 飯 Shrimp & Chicken Fried Rice (w/ TOMATOES & Creamy Sauce on Top)..... | 7.95 |
| 147. 雞 粒 牛 柳 炒 飯 Chicken Shrimp Beef Fried Rice (Chicken & Shrimp or Shrimp & Beef Same Price)..... | 7.95 |
| 148. 福 建 炒 飯 Fukien Fried Rice (Scallop, Duck Meat, Shrimp, Chicken & Mushroom Fried Rice w/ Oyster Sauce On Top)..... | 8.95 |
| 149. 蝦 炒 飯 Shrimp Fried Rice..... | 5.95 |
| 150. 咸 魚 雞 粒 炒 飯 Salted Fish w/ Chicken Fried Rice..... | 5.95 |
| 151. 椒 州 炒 飯 Hot Chow Fried Rice (Shrimp & BBQ Pork)..... | 5.95 |
| 152. 蒜 茸 牛 柳 炒 飯 Chicken or Beef Fried Rice..... | 4.50 |
| 153. 素 菜 炒 飯 Mix Vegetables Fried Rice..... | 4.50 |

雜 碎 CHOP SUEY

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|---|------|
| 154. 海 鮮 碎 Seafood Chop Suey..... | 7.95 |
| 155. 豬 蹄 碎 House Special Chop Suey..... | 7.95 |
| 156. 蝦 雞 碎 Shrimp Chop Suey..... | 7.95 |
| 157. 雞 或 牛 柳 碎 Chicken or Beef Chop Suey..... | 6.95 |
| 158. 叉 燒 雞 碎 B.B.Q. Pork Chop Suey..... | 6.95 |

蔬 菜 VEGETABLES

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|---|------|
| 159. 蒜 茸 扒 三 蔬 Vegetable & Twin Mushrooms in Dry Scallop Sauce..... | 8.95 |
| 160. 蒜 茸 扒 菜 Black Mushroom w/ Vegetable (Mustard Green)..... | 7.95 |
| 161. 蒜 茸 扒 菜 Braised Assorted Vegetable..... | 7.50 |
| 162. 魚 香 茄 子 Spicy Hot Eggplant (w/ Minced Meat)..... | 6.95 |
| 163. 清 炒 時 菜 Sautéed Chinese Seasonal Vegetable..... | 6.95 |
| 164. 蒜 茸 菜 苗 炒 飯 Chinese Tender or Broccoli w/ Oyster Sauce..... | 6.95 |
| 165. 干 燒 四 季 豆 Hot Braised String Bean (w/ Minced Meat)..... | 6.95 |
| 166. 清 炒 蓮 菜 Sautéed Sprouts..... | 6.95 |
| 167. 椒 鹽 菜 苗 炒 飯 Hot Braised String Bean (w/ Minced Meat)..... | 7.50 |
| 168. 紅 燒 竹 筍 Vegetarian Roll in Brown Sauce..... | 7.50 |
| 169. 煎 魚 雞 粒 扒 菜 Salted Fish & Chicken w/ Spinach..... | 7.95 |
| 170. 雞 柳 扒 菜 Chicken w/ Hot Spicy & Spinach..... | 7.95 |

Hot and Spicy

HOUSE OF CHAO

898 WHALLEY AVE., NEW HAVEN (203) 389-6624

Appetizers

| | |
|--------------------------------------|-------|
| Egg Roll (1) | 1.00 |
| Cold Sesame Noodle | 3.95 |
| Fried Pork Dumpling (8) | 5.50 |
| Steamed Pork Dumpling (8) | 5.50 |
| Fried Vegetable Dumpling (8) | 5.50 |
| Steamed Vegetable Dumpling (8) | 5.50 |
| BBQ Spurrer (small, 6 pieces) | 11.95 |
| BBQ Spurrer (large, 12 pieces) | 3.95 |
| Fried Golden Chicken Fingers (small) | 6.95 |
| Fried Golden Chicken Fingers (large) | 6.95 |

Soups

| | | |
|--|------|------|
| Wonton Soup | Pt. | Qt. |
| Tips Drop Soup | 1.50 | 2.50 |
| Hot & Sour Soup | 1.50 | 3.50 |
| Chicken Rice Soup | 1.50 | 2.50 |
| Chicken Noodle Soup | 1.50 | 2.50 |
| Szechuan Wonton Soup | 6.95 | |
| Beef and Vegetable Soup | 4.95 | |
| Stewed Pork with Szechuan Pickled Cabbage Soup | 4.95 | |
| House Seafood Soup | 7.95 | |

House of Chao Specialties

| | |
|--|------------------|
| Chuan Shao Hsuan | 8.50 |
| Swished shrimp, chicken and pork with broccoli, snow peas, baby corn, fresh mushrooms, bamboo shoots, and carrots in a rich brown sauce. | |
| ★ House of Chao Delight | 9.50 |
| Shrimp, scallops, and sliced pork cooked with Chinese vegetables, snow peas, water chestnuts, baby corn, and carrots in hot and spicy garlic sauce. | |
| ★ Pa-Pao Sausage Szechuan Style | 8.50 |
| A mixture of shrimp, chicken and pork with sliced bean curd, mushrooms, baby corn, water chestnuts, bamboo shoots, and peanuts in a tasty spicy sauce. | |
| House of Chao Chicken | 8.50 |
| Fried chicken chunks, served with mixed Chinese vegetables and broccoli in a special house-style sauce. | |
| House of Chao Squid | 8.50 |
| Sliced squid served in our house-style sauce with broccoli, Chinese vegetables and carrots. Prepared spicy or not spicy. | |
| Chuan Hsuan | 7.50 |
| Six fried rice noodles served with chicken, Chinese vegetables and black mushrooms in a tasty house-style sauce. | |
| ★ New Tab Chicken | 8.50 |
| Fried chicken chunks combined with broccoli, bamboo shoots, water chestnuts, and fresh mushrooms in a spicy red sauce. | |
| Chives with Chicken (or Pork) | 7.95 with shrimp |
| Stir-fried baby shrimp, chicken or pork with firm bean curd and Chinese chives. | |
| ★ Kani Shao Fish | 8.95 |
| Chiny fish fillet sautéed with Chinese vegetables in a hot and spicy red sauce. | |
| Golden Fish | 8.95 |
| Crispy fish fillet sautéed with Chinese vegetables in a scallion and ginger flavored brown sauce. | |
| Lamb with Scallions | 8.95 |
| Shred tender lamb sautéed with bamboo shoots, onions and scallions. | |
| Three Delight | 9.50 |
| Shrimp, scallops, and chicken combined with broccoli, water chestnuts, and ginger and Chinese vegetables in a rich brown sauce. | |

Poultry

| | |
|---------------------------------|------|
| ★ Five Flavor Chicken | 7.25 |
| Chicken with Cashew Nuts | 7.95 |
| Chicken with Honey Walnuts | 8.50 |
| Orange Flavor Chicken | 8.50 |
| ★ General Tso's Chicken | 8.50 |
| Szechuan Chicken | 8.50 |
| Lemon Chicken | 7.50 |
| Moo Shu Chicken (4 p. pancake) | 7.25 |
| Chicken with Cauliflower | 7.50 |
| Chicken with Black Bean Sauce | 7.25 |
| ★ Kung Pao Chicken | 7.95 |
| Chicken with String Beans | 7.25 |
| Chicken with Snow Peas | 7.25 |
| Chicken with Sesame Sauce | 4.95 |
| Moo Goo Gai Pan | 5.95 |
| ★ Chicken with Garlic Sauce | 7.95 |
| Chicken with Chinese Vegetables | 4.95 |
| Chicken with Broccoli | 4.95 |
| Sweet & Sour Chicken | 7.25 |

Seafood

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|--|-------|
| Szechuan Shrimp | 12.50 |
| ★ Steamed Crab (red sauce) | 12.50 |
| Seafood Cornish (brown sauce) | 9.50 |
| Shrimp with Honey Walnuts | 9.50 |
| Shrimp with Cashew Nuts | 9.50 |
| Fish with String Beans in Black Bean Sauce | 8.95 |
| ★ Shrimp with String Beans in Garlic Sauce | 8.95 |
| Moo Shu Shrimp (4 p. pancake) | 8.50 |
| ★ Scallops and Shrimp with Garlic Sauce | 12.50 |
| ★ Kung Pao Scallops | 9.50 |
| Sweet & Sour Shrimp | 12.50 |
| Shrimp with Black Bean Sauce | 8.50 |
| ★ Hot & Spicy Ginger Shrimp | 8.50 |
| ★ Kung Pao Shrimp | 8.50 |
| Shrimp with Broccoli | 8.50 |
| Shrimp with Chinese Vegetables | 5.50 |
| Shrimp with Lobster Sauce | 5.50 |
| Shrimp with Snow Peas | 5.50 |

Vegetables

| | |
|---|------|
| ★ Broccoli with Garlic Sauce | 6.50 |
| ★ Chinese Eggplant with Garlic Sauce | 7.25 |
| ★ Broccoli & Fried Bean Cakes in Garlic Sauce | 7.25 |
| Sautéed String Beans and Firm Bean Cakes | 7.25 |
| ★ Szechuan Style Bean Cakes | 6.50 |
| Bean Cakes with Black Mushrooms | 6.50 |
| Mixed Vegetables with Bean Cakes | 7.25 |
| Moo Shu Vegetables (4 p. pancake) | 7.25 |

HOUSE OF CHAO since 1980

THE FINE CHINESE FAMILY STYLE COOKING

Beef

| | | |
|--|------|------|
| Orange Flavor Beef | Sm. | Lg. |
| ★ Hunan Beef | 8.50 | 8.50 |
| ★ Beef with Chinese Eggplant in Garlic Sauce | 7.50 | 8.50 |
| Beef with Black Mushrooms | 8.50 | 8.50 |
| Beef with Fresh Mushrooms | 8.50 | 8.50 |
| Szechuan Beef | 8.50 | 8.50 |
| Moo Shu Beef (4 p. pancake) | 7.50 | 7.50 |
| Beef with Cauliflower | 7.50 | 7.50 |
| Pepper Steak with Tomato | 7.50 | 7.50 |
| Beef with Black Bean Sauce | 8.50 | 8.50 |
| Beef with Scallions | 7.50 | 7.50 |
| Beef with Sesame Sauce | 7.50 | 7.50 |
| Beef with String Beans | 7.50 | 7.50 |
| Beef with Snow Peas | 8.50 | 8.50 |
| Pepper Steak with Onion | 5.25 | 5.25 |
| Beef with Oyster Sauce | 5.25 | 5.25 |
| ★ Beef with Garlic Sauce | 5.50 | 5.50 |
| Beef with Broccoli | 5.25 | 5.25 |
| Beef with Chinese Vegetables | 5.25 | 5.25 |

Pork

| | | |
|-------------------------------------|------|------|
| ★ Hunan Pork | Sm. | Lg. |
| ★ Twice Cooked Spiced Pork | 7.25 | 7.25 |
| Pork with Black Bean Sauce | 7.95 | 7.95 |
| Roast Pork with Black Mushrooms | 7.95 | 7.95 |
| Pork Chops with Black Bean Sauce | 7.95 | 7.95 |
| Moo Shu Pork (4 p. pancake) | 7.50 | 7.50 |
| Pork with Cauliflower | 7.25 | 7.25 |
| ★ Pork with Bean Cakes Family Style | 7.25 | 7.25 |
| ★ Hot Spicy Bean Cakes with Pork | 7.25 | 7.25 |
| Pork with Fresh Mushrooms | 7.95 | 7.95 |
| Pork with Snow Peas | 7.95 | 7.95 |
| Pork with String Beans | 7.95 | 7.95 |
| Sweet & Sour Pork | 7.95 | 7.95 |
| Pork with Black Bean Sauce | 4.95 | 4.95 |
| Pork with Oyster Sauce | 4.95 | 4.95 |
| ★ Pork with Garlic Sauce | 5.25 | 5.25 |
| Pepper Pork with Onion | 4.95 | 4.95 |
| Pork with Chinese Vegetables | 4.95 | 4.95 |

Chow Mein

| | | |
|-----------|------|------|
| Chicken | Sm. | Lg. |
| Pork | 3.50 | 6.50 |
| Shrimp | 3.95 | 7.50 |
| Beef | 3.75 | 6.50 |
| Vegetable | 3.25 | 5.50 |

Fried Rice

| | | |
|------------|------|------|
| Egg | Sm. | Lg. |
| Roast Pork | 3.00 | 5.25 |
| Chicken | 3.50 | 5.95 |
| Shrimp | 3.95 | 6.95 |
| Beef | 3.75 | 6.50 |
| Vegetable | 3.25 | 5.50 |
| Young Chow | 7.50 | 7.50 |

Lo Mein

| | | |
|------------|------|------|
| Roast Pork | Sm. | Lg. |
| Chicken | 3.50 | 5.95 |
| Shrimp | 3.95 | 6.95 |
| Beef | 3.75 | 6.50 |
| Vegetable | 3.25 | 5.50 |
| House | 7.50 | 7.50 |

Chow Fun

| | |
|------------|------|
| Roast Pork | 7.25 |
| Chicken | 7.25 |
| Shrimp | 8.50 |
| Beef | 7.50 |
| Vegetable | 6.50 |
| House | 8.50 |

Dinner Combination Platters

Served with Egg Roll and plain Fried Rice

| | | |
|--------|--------------------------------|------|
| No. 1 | Chicken Chow Mein | 6.50 |
| No. 2 | Assorted Vegetables | 6.50 |
| No. 3 | Shrimp with Chinese Vegetables | 7.50 |
| No. 4 | Pork with Black Bean Sauce | 6.50 |
| No. 5 | Pepper Steak with Chiles | 6.50 |
| No. 6 | ★ Chicken with Garlic Sauce | 6.50 |
| No. 7 | ★ Twice Cooked Spiced Pork | 6.50 |
| No. 8 | Beef with Broccoli | 6.50 |
| No. 9 | Chicken with Broccoli | 6.50 |
| No. 10 | Sweet & Sour Chicken | 6.50 |

Extras

| | | |
|-----------------|------|------|
| White Rice | 1.00 | 1.50 |
| Fried Noodles | 0.50 | 0.50 |
| Fortune Cookies | 0.50 | 0.50 |



★ Hot and Spicy

TOGO LUNCHEON SPECIALS
(Lunch is served from 12:00-3:00 Monday thru Saturday)
898 Whalley Ave. New Haven, CT 06515
Tel. (203) 389-6624

Choice of Rice: White Rice, Plain Fried Rice or Vegetable Lo Mein

| | |
|--|------|
| No.1 Chicken Chow Mein..... | 4.75 |
| No.2 Assorted Vegetables..... | 4.75 |
| No.3 Shrimp with Chinese Vegetables..... | 5.25 |
| No.4 Pork with Black Bean Sauce..... | 4.75 |
| No.5 Beef with Green Peppers..... | 4.75 |
| No.6 Moo Goo Gai Pan..... | 4.75 |
| No.7 ★Twice Cooked Spiced Pork..... | 4.75 |
| No.8 Beef with Broccoli..... | 4.75 |
| No.9 Chicken with Broccoli..... | 4.75 |
| No.10 Sweet and Sour Chicken..... | 4.75 |
| No.11 ★Kung Pao Chicken..... | 5.00 |
| No.12 ★Hunan Beef..... | 4.75 |
| No.13 Pork Lo Mein..... | 4.75 |
| No.14 Chicken Lo Mein..... | 4.75 |
| No.15 Chicken with Cashew Nuts..... | 5.25 |
| No.16 Baby Shrimp with Broccoli..... | 5.25 |
| No.17 Pork with Chinese Vegetables..... | 4.75 |
| No.18 Beef with Chinese Vegetables..... | 4.75 |
| No.19 ★Kung Pao Shrimp..... | 5.25 |
| No.20 ★Five Flavored Chicken..... | 4.75 |
| No.21 ★General Tso's Chicken..... | 4.75 |
| No.22 Chicken with Black Bean Sauce..... | 4.75 |
| No.23 ★New Tze Chicken..... | 4.75 |
| No.24 Chicken with Curry Sauce..... | 4.75 |
| No.25 Yang Chow Fried Rice..... | 4.75 |

★!Hot & Spicy

LUNCHEON SPECIAL

SERVED DAILY 11:00 A.M. TO 3:00 P.M.
ALL DISHES SERVED WITH SOUP OF THE DAY, EGG ROLL,
FRIED WONTON, SALAD, FRIED RICE, TEA, FORTUNE COOKIES

APPETIZERS

- | | | | |
|------------------------------|------|--------------------------|------|
| 1. EGG ROLL (2) | 1.50 | 3. SPICY WONTON* | 2.95 |
| 2. TEMPURA SHRIMPS (3) | 2.25 | 4. SPICY DUMPLING* | 3.95 |
| | | 5. CHICKEN SALAD | 2.95 |

SOUPS

- | | |
|-----------------------------------|-------------------------|
| 6. WONTON SOUP | (Cup) 1.00 |
| 7. HOT AND SOUR SOUP* | (Hot) 3.25 (Whole) 5.55 |
| 8. MANDARIN VEGETABLE SOUP* | (Hot) 1.95 (Whole) 3.95 |
| 9. MOR WONTON SOUP | (Hot) 3.25 (Whole) 5.55 |
| 10. HUNAN NOODLES SOUP | 3.95 |

A. \$3.45

11. PORK CHOW MEIN OR CHOP SUEY
12. CHICKEN CHOW MEIN OR CHOP SUEY
13. BEEF CHOW MEIN OR CHOP SUEY
14. SWEET SOUR PORK OR CHICKEN
15. VEGETABLE SPECIAL
16. EGG FOO YUNG
17. PORK WITH CORN
18. CHICKEN WITH CORN
19. CHICKEN BEEF OR PORK LO MEIN

C. \$4.95

40. HUNAN SHRIMP*
41. HOT BRAISED SHRIMP
42. SWEET AND SOUR SHRIMP
43. IMPERIAL SHRIMP
44. SCALLOP WITH GARLIC SAUCE*
45. ORANGE BEEF
46. GENERAL TSO'S CHICKEN*
47. SHRIMP WITH LOBSTER SAUCE
48. SPICY TRIPLE DELIGHT*

B. \$3.95

20. CURRY CHICKEN*
21. KUNG PAO CHICKEN*
22. ALMOND CHICKEN
23. CASHW NUTS CHICKEN
24. MOO GOO GAI PAN*
25. MONGOLIAN BEEF
26. SZECHUAN BEEF**
27. BEEF BROCCOLI
28. TUNG PAO BEEF*
29. BEEF WITH GREEN PEPPER
30. BEEF WITH CORN
31. HUNAN LO MEIN
32. SHRIMP LO MEIN
33. PORK CHUNG KING*
34. PORK SZECHUAN*
35. MOO SHI PORK BEEF OR CHICKEN
36. HUNAN FRIED RICE
37. BEEF OYSTER SAUCE
38. SHRIMP CHOW MEIN OR CHOP SUEY

FAMILY DINNER

(FOR TWO OR MORE PERSONS ONLY)
SERVED WITH STEAMED RICE OR FRIED RICE, TEA AND COOKIES
ENTREE: SELECTION OF ONE FOR EACH PERSON

A. \$8.95 per person

- Appetizer: Egg Roll, Fried Wonton
Paper Wrapped Chicken
Soup: Wonton Soup
- Entrees:
1. Sweet & Sour Pork
2. Beef Chop Suey
3. Chicken In Curry Sauce
4. Pork Szechuan*
5. Kang Pao Beef (Szechwan Style)*
6. Almond Chicken
7. Moo Goo Gai Pan
8. Shrimp with Lobster Sauce

B. \$10.95 per person

- Appetizer: Fried Shrimp, Egg Roll
Barbecued Spare ribs
Soup: Wai Wonton Soup
- Entree:
1. Sweet & Sour Shrimp
2. Mongolian Beef
3. Cashew Nut Chicken
4. Moo Shi Pork
5. Shrimp Peking*
6. Imperial Shrimp
7. Orange Beef
8. Hunan Combination

EARLY BIRD DINNERS

DAILY 4:00 P.M. — 6:00 P.M.

EACH DINNER IS SERVED WITH SOUP OF THE DAY,
EGG ROLL, PAPER WRAPPED CHICKEN, FRIED RICE

A. \$5.25

- BEEF WITH BROCCOLI
MONGOL CHICKEN
SHRIMP CHOW MEIN OR CHOP SUEY
HUNAN LO MEIN
MOO GOO GAI PAN
SWEET SOUR PORK
HUNAN MIXED VEGETABLES
KUNG PAO CHICKEN*

B. \$6.25

- IMPERIAL SHRIMP
SWEET SOUR SHRIMP
HUNAN COMBINATION
ORSHI CHICKEN
GENERAL TSO'S CHICKEN*
ORANGE BEEF
SHRIMP & PEANUT CHICKEN

歡迎
Welcome to the

Hunan House

HUNAN HOUSE proudly brings you the most unique gourmet experience in the San Fernando Valley area and presents an epicurean tour of China from Peking and traditional cuisine of the Mandarins to the inland provinces and spicy foods of Hunan and Szechuan, to the coastal cities with the more familiar foods of Canton and Shanghai.

At HUNAN HOUSE, we specialize in Hunan cuisine. In addition, we offer a wide selection of dishes representing all four regional cooking styles.

HUNAN AND SZECHUAN — Central and western regions where hot peppers and peppercorns are used as seasonings to make dishes more spicy and savory.

PEKING (MANDARIN) — Northern capital region where the finest chefs throughout China were usually recruited to cook dishes for the imperial banquet. Mandarin dishes are known for their especially delicate flavor.

CANTON (CANTONESE) — Southern region style noted for its cooking over a light fire, making the food both tender and tasty. This was the style first introduced to America by early Chinese immigrants.

SHANGHAI — Eastern coastal city cuisine featuring dishes of exquisite delicacy. The Shanghai style is characterized by its slightly sweet flavor and attractive coloring.

The HUNAN HOUSE has banquet and catering facilities for any occasion. For more information, please contact the Management.

SEAFOOD CHINESE RESTAURANT

湖南
Hunan House

Served Mon. - Thur. 11:00 a.m. - 3:00 p.m.

4:00 p.m. - 9:30 p.m.

Fri. and Sat. 11:00 a.m. - 3:00 p.m.

4:00 p.m. - 10:00 p.m.

Sunday 3:00 p.m. - 9:30 p.m.



Famous Mandarin, Hunan and Szechwan Cuisine

18446 Sherman Way
Reseda, CA 91335
(Between Reseda & Canby)

(818) 343-4253

(818) 343-4349

FREE DELIVERY

For Delivery Orders Only Cash Accepted

\$ 12.00 MINIMUM ORDER
WITHIN 5 MILES



CHEF'S SUGGESTIONS

| | | |
|--|---|-------|
| 1. 什锦拼盘 | HUMAN COMBINATION | 7.95 |
| Special selection of fresh seafood, chicken and lamb, served with a variety of vegetables and garnishes. | | |
| 2. 宫保三鲜 | SPICY TRIPLE DELIGHT | 7.95 |
| Tender beef, sliced chicken and jumbo shrimp sautéed with delicious spicy bean sauce. | | |
| 3. 四川牛肉 | EMPOKING'S BEEF | 7.55 |
| Hot, hot and spicy beef garnished with broccoli. | | |
| 4. 橙皮牛肉 | ORANGE BEEF | 7.55 |
| Hot and spicy beef garnished with orange peel in spicy sauce. | | |
| 5. 辣子牛肉 | Szechuan Beef | 7.55 |
| Hot hot hot! Szechuan beef sautéed with fresh garlic and green chili peppers. | | |
| 6. 海味大什 | SEA FOOD COMBINATION (Special) | 6.95 |
| Combination of scallops, crabmeat, shrimp, shrimp and fresh vegetables in special house sauce. | | |
| 7. 宫保三鲜 | GENERAL TONY CHICKEN | 7.55 |
| Hot chunks of boneless chicken sautéed with Chef's special sauce. | | |
| 8. 什锦拼盘 | SHANGHAI WONTON, BRAISED STYLE | 6.95 |
| Crispy fried wontons topped with chicken, shrimp, braised pork, bean sauce, and fresh vegetables in a special sauce. | | |
| 9. 椒盐干贝 | GOLD COIN SCALLOPS | 9.95 |
| Pineapple sautéed with special sauce. | | |
| 10. 蒜茸牛肉 | MALA LAMB | 7.55 |
| Hot file slices of lamb, sautéed with fresh garlic and green chili peppers. | | |
| 11. 什锦拼盘 | CASHW NUT ON TRIPLE DELIGHT | 6.95 |
| Combination of shrimp, beef, chicken sautéed with cashews in brown sauce. | | |
| 12. 椒盐牛肉 | GOLDEN CRISPY SOFT NOODLES | 6.95 |
| Sautéed chicken, beef, shrimp and Chinese vegetables in special Chef's house sauce served on a sizzling plate. | | |
| 13. 辣子牛肉 | STIR-FRIED LOVER'S SHRIMP | 13.95 |
| Shrimp shrimp and ready sautéed shrimp in white sauce. | | |
| 14. 椒盐牛肉 | TRIPLE DELIGHT ON SIZZLING PLATE | 6.95 |
| Scallops, shrimp, chicken, sautéed on a sizzling plate. | | |
| 15. 椒盐牛肉 | THREE FLAVORS SIZZLING RICE | 9.95 |
| Shrimp, crabmeat & scallop. | | |
| 16. 椒盐牛肉 | FLAMMING SHRIMP | 6.95 |
| Chef's Special Fried Rice. | | |
| 17. 什锦拼盘 | Chicken, beef, braised pork, shrimp, vegetable, white fried rice. | 6.25 |

HOT APPETIZERS

| | | |
|---|--|------|
| 18. 椒盐牛肉 | CHICKEN SALAD | 2.95 |
| 19. 椒盐牛肉 | EGG ROLL (4) | 3.95 |
| 20. 椒盐牛肉 | FRIED WONTON (10) | 2.95 |
| 21. 椒盐牛肉 | FRIED SHRIMP (5) | 4.75 |
| 22. 椒盐牛肉 | WATER WALPOO CHICKEN (4) | 3.45 |
| 23. 椒盐牛肉 | BABY'S-S-SHAGBIRBS (4) | 4.75 |
| 24. 椒盐牛肉 | BABY'S-S-PORK | 4.75 |
| 25. 椒盐牛肉 | SPICY WONTON | 2.95 |
| 26. 椒盐牛肉 | FRIED DUMPLING | 4.55 |
| 27. 椒盐牛肉 | SPICY DUMPLING | 3.95 |
| 28. 椒盐牛肉 | COMBINATION APPETIZERS (For Two Persons) | 7.55 |
| 2 of each: Egg roll, small beef pie, fried shrimp, Peking Chicken, Fried Wonton, San-B-Q Pie, Tonic with Tonic. | | |
| 29. 什锦拼盘 | ROAST BEEF STEAK | 4.95 |

SOUP

| | | |
|----------|-----------------------------------|---------------------|
| 30. 什锦拼盘 | WONTON SOUP (CUP) | 1.00 |
| 31. 什锦拼盘 | MIXED VEGETABLES SOUP | (1) 2.95 - (1) 3.95 |
| 32. 什锦拼盘 | BEANED EGG POWDER SOUP | 3.95 |
| 33. 什锦拼盘 | BEAN CURED & SPINACH SOUP | 3.95 |
| 34. 什锦拼盘 | CREAM CORN SOUP | 3.95 |
| 35. 什锦拼盘 | PRESERVED VEGETABLE SOUP | 4.95 |
| 36. 什锦拼盘 | HOT TONIC SOUP | (1) 3.50 - (1) 5.50 |
| 37. 什锦拼盘 | GOURMET WONTON SOUP | (1) 3.50 - (1) 5.50 |
| 38. 什锦拼盘 | THREE FLAVORED SIZZLING RICE SOUP | (1) 3.50 - (1) 5.50 |
| 39. 什锦拼盘 | SOUP CHAM-OF & TUNE SOUP | 4.95 |
| 40. 什锦拼盘 | BEAN CURED WITH SEAFOOD SOUP | 5.95 |
| 41. 什锦拼盘 | ASSORTED IN HOT POT | 12.95 |
| 42. 什锦拼盘 | SEA FOOD IN HOT POT | 12.95 |
| 43. 什锦拼盘 | SHANGHAI FISH & CHICKEN MEAT SOUP | 16.95 |

MU-SHU

| | | |
|----------|------------------|------|
| 44. 什锦拼盘 | MU-SHU SHRIMP | 6.95 |
| 45. 什锦拼盘 | MU-SHU PORK | 6.95 |
| 46. 什锦拼盘 | MU-SHU BEEF | 6.95 |
| 47. 什锦拼盘 | MU-SHU CHICKEN | 6.95 |
| 48. 什锦拼盘 | MU-SHU VEGETABLE | 6.95 |

BEEF

| | | |
|--|----------------------------|------|
| 49. 什锦拼盘 | MONGOLIAN BEEF | 6.95 |
| Sliced beef tenderloin with green onion and a very tasty Mongolian sauce. | | |
| 50. 什锦拼盘 | BEEF WITH GREEN PEPPER | 6.95 |
| 51. 什锦拼盘 | BEEF WITH CHINESE PEA PODS | 6.95 |
| 52. 什锦拼盘 | SESAME BEEF | 6.95 |
| Sliced tenderloin beef in a very tasty brown sauce on green noodles. | | |
| 53. 什锦拼盘 | HUMAN BEEF | 6.95 |
| Tenderloin beef with broccoli, mushrooms, water chestnuts, baby corn, hot brown sauce. | | |
| 54. 什锦拼盘 | KUNG PAO BEEF | 6.95 |
| Sliced tenderloin beef with spring onion and peanuts in hot sauce. | | |
| 55. 什锦拼盘 | BEEF WITH BROCCOLI | 6.95 |

BEEF WITH CHINESE PEA PODS & BLACK MUSHROOMS

| | | |
|---|--|------|
| 56. 什锦拼盘 | BEEF WITH CHINESE PEA PODS & BLACK MUSHROOMS | 7.95 |
| An outstanding dish, this slice of tender beef, quickly cooked with variety of Chinese ingredients. | | |
| 57. 什锦拼盘 | BEEF CHOP SUEY OR (CHOW MEIN) | 5.95 |
| 58. 什锦拼盘 | BEEF STEW IN HOT SPICY GARLIC SAUCE | 8.95 |

PORK

| | | |
|----------|--|------|
| 59. 什锦拼盘 | PORK CHOP SUEY | 5.95 |
| 60. 什锦拼盘 | SWEET & SOUR PORK | 5.95 |
| 61. 什锦拼盘 | SHREDDED PORK WITH GREEN PEPPER | 6.55 |
| 62. 什锦拼盘 | SHREDDED PORK WITH PICKLED VEGETABLE | 6.55 |
| 63. 什锦拼盘 | SHREDDED PORK WITH DRIED BEAN CAKE | 6.55 |
| 64. 什锦拼盘 | PORK & LA Szechuan | 6.55 |
| 65. 什锦拼盘 | TWICE COOKED PORK | 6.55 |
| 66. 什锦拼盘 | PORK WITH SNOW PEA & BROCCOLI | 6.95 |
| 67. 什锦拼盘 | STEAMED Sliced PORK WITH PRESERVED VEGETABLE | 6.95 |
| 68. 什锦拼盘 | FRIED PORK CHOP WITH SEASONAL SAUCE | 6.95 |
| 69. 什锦拼盘 | SHREDDED PORK WITH PEKING SAUCE & PANCAKE | 7.95 |
| 70. 什锦拼盘 | PIG'S INTERINE IN FIRE POT | 8.25 |
| 71. 什锦拼盘 | P.B.Q. PORK WITH CHINESE PEAS | 6.55 |

LAMB

| | | |
|--|----------------|------|
| 72. 什锦拼盘 | MANGOLIAN LAMB | 6.95 |
| Pan-fried lamb with scallions in mild brown sauce. | | |

POULTRY

| | | |
|---|------------------------------------|-------|
| 73. 什锦拼盘 | HUMAN CHICKEN | 6.55 |
| Hot slice of chicken with fresh broccoli and shrimp mushroom sautéed in Chef's spicy hot sauce. | | |
| 74. 什锦拼盘 | MOO GOO GAI PAN | 6.55 |
| Sliced chicken with mushrooms, bamboo shoots and Chinese peas in special house sauce. | | |
| 75. 什锦拼盘 | KUNG PAO CHICKEN | 6.25 |
| Diced chicken with green onion, peanuts in hot sauce. | | |
| 76. 什锦拼盘 | CHICKEN IN CURRY SAUCE | 6.25 |
| 77. 什锦拼盘 | ALMOND CHICKEN | 6.95 |
| Diced chicken braised with almonds, almonds, mushrooms, and water chestnuts. | | |
| 78. 什锦拼盘 | CASHW NUTS WITH CHICKEN | 6.95 |
| Diced chicken & cashews with pine nuts and seasoned with soy sauce. | | |
| 79. 什锦拼盘 | DICED CHICKEN IN ORANGE PEEL SAUCE | 6.25 |
| 80. 什锦拼盘 | SWEET & SOUR CHICKEN | 6.25 |
| 81. 什锦拼盘 | SWEET & PUNGENT CHICKEN | 6.95 |
| 82. 什锦拼盘 | CHICKEN CHOP SUEY OR (CHOW MEIN) | 5.55 |
| 83. 什锦拼盘 | LEMON CHICKEN | 6.95 |
| 84. 什锦拼盘 | PHILADELPHIA CHICKEN | 6.95 |
| 85. 什锦拼盘 | CRISPY DUCK (HOT) | 7.95 |
| 86. 什锦拼盘 | PEKING DUCK (Order in Advance) | 19.00 |
| Served with Peking pan cakes, green onion. | | |

SQUID, OYSTER

| | | |
|----------|-------------------------------|------|
| 87. 什锦拼盘 | KUNG PAO FRESH SQUID | 6.95 |
| 88. 什锦拼盘 | FRESH SQUID & LA Szechuan | 6.95 |
| 89. 什锦拼盘 | SQUID WITH FRESH MUSHROOM | 6.95 |
| 90. 什锦拼盘 | FRESH SQUID WITH CHINESE SALT | 6.95 |
| 91. 什锦拼盘 | DRIED SQUID WITH CELERY | 6.95 |
| 92. 什锦拼盘 | DEEP FRIED OYSTER | 6.95 |

SEA FOOD

| | | |
|--|---------------------------------|-------|
| 93. 什锦拼盘 | HUMAN SHRIMP | 8.55 |
| Hot jumbo shrimp marinated, sautéed with fresh broccoli and shrimp mushrooms in Chef's spicy hot pepper sauce. | | |
| 94. 什锦拼盘 | JUMBO SHRIMP WITH GARLIC SAUCE | 8.55 |
| Jumbo shrimp sautéed with water chestnuts and Chinese mushrooms in hot spicy garlic sauce. | | |
| 95. 什锦拼盘 | IMPERIAL SHRIMP | 8.55 |
| Jumbo shrimp with garlic sauce, broccoli and Chinese peas. | | |
| 96. 什锦拼盘 | HOT BRAISED SHRIMP | 7.55 |
| 97. 什锦拼盘 | KUNG PAO SHRIMP | 9.55 |
| Hot shrimp sautéed in rich brown sauce with red peppers and peanuts. | | |
| 98. 什锦拼盘 | SHRIMP WITH CASHW NUTS | 8.55 |
| Shrimp sautéed with cashew nuts in brown sauce. | | |
| 99. 什锦拼盘 | SHRIMP DELIGHT | 10.95 |
| Jumbo shrimp sautéed in light, delicious sauce. | | |
| 100. 什锦拼盘 | SWEET & SOUR SHRIMP | 8.55 |
| Shrimp dipped in egg batter and deep fried, then sautéed with pineapple and pineapple in a sweet and sour sauce. | | |
| 101. 什锦拼盘 | SHRIMP AND CHICKEN COMBINATION | 8.55 |
| Shrimp and sliced chicken sautéed in delicious brown sauce. | | |
| 102. 什锦拼盘 | SHRIMP PEKING STYLE | 8.55 |
| Shrimp with ginger and water chestnut in hot and sour sauce. | | |
| 103. 什锦拼盘 | SCALLOPS WITH GARLIC SAUCE | 9.95 |
| Hot fresh scallops sautéed with water chestnuts and Chinese mushrooms in hot spicy garlic sauce. | | |
| 104. 什锦拼盘 | KUNG PAO SCALLOP | 9.95 |
| Hot fresh scallops sautéed in rich brown sauce with red pepper and peanuts. | | |
| 105. 什锦拼盘 | KUNG PAO SCALLOP AND SHRIMP | 9.95 |
| Hot fresh scallops and shrimp sautéed in rich brown sauce with red pepper and peanuts. | | |
| 106. 什锦拼盘 | SHRIMP WITH LOBSTER SAUCE | 8.55 |
| Jumbo shrimp and green peas with water chestnuts, mushrooms, served in a light, delicate sauce. | | |
| 107. 什锦拼盘 | SHRIMP CHOP SUEY OR (CHOW MEIN) | 6.95 |
| 108. 什锦拼盘 | SHRIMP WITH SIZZLING RICE | 6.95 |
| 109. 什锦拼盘 | IMPERIAL LOBSTER | 16.95 |
| Lobster with broccoli & Chinese peas in a special garlic sauce. | | |
| 110. 什锦拼盘 | LOBSTER Szechuan | 16.95 |
| Lobster in hot garlic sauce. | | |
| 111. 什锦拼盘 | SHELL SHRIMP WITH SEASONED SALT | 8.55 |

LIVE LOBSTER, LIVE CRAB

| | | |
|-----------|----------------------------------|----------------|
| 112. 什锦拼盘 | LOBSTER SALAD | Seasonal Price |
| 113. 什锦拼盘 | HOT BRAISED LOBSTER | Seasonal Price |
| 114. 什锦拼盘 | LOBSTER WITH BROWN SAUCE | Seasonal Price |
| 115. 什锦拼盘 | LOBSTER WITH GINGER AND SCALLION | Seasonal Price |
| 116. 什锦拼盘 | LOBSTER WITH BUTTER | Seasonal Price |
| 117. 什锦拼盘 | CRAB WITH BROWN SAUCE | Seasonal Price |
| 118. 什锦拼盘 | CRAB WITH GINGER & SCALLION | Seasonal Price |
| 119. 什锦拼盘 | STEAMED CRAB | Seasonal Price |



FISH, SEA CUCUMBERS

| | | |
|-----------|-------------------------------------|----------------|
| 120. 什锦拼盘 | ROCK COD WITH BLACK BEAN SAUCE | 6.95 |
| 121. 什锦拼盘 | ROCK COD FILLET WITH HOT BEAN SAUCE | 6.95 |
| 122. 什锦拼盘 | KUNG PAO ROCK COD FILLET | 6.95 |
| 123. 什锦拼盘 | ROCK COD ROLL WITH FRESH MUSHROOM | 6.95 |
| 124. 什锦拼盘 | SWEET & SOUR ROCK COD FILLET | 6.95 |
| 125. 什锦拼盘 | STEAMED SEA BASS | 9.95 |
| 126. 什锦拼盘 | BLACK COD WITH DRIED BEAN SAUCE | 9.95 |
| 127. 什锦拼盘 | STEAMED ROCK COD | Seasonal Price |
| 128. 什锦拼盘 | ROCK COD WITH GARLIC SAUCE | Seasonal Price |
| 129. 什锦拼盘 | BRAISED ROCK COD | Seasonal Price |
| 130. 什锦拼盘 | SWEET & SOUR ROCK COD | Seasonal Price |
| 131. 什锦拼盘 | STEAMED SOLE | Seasonal Price |
| 132. 什锦拼盘 | FRIED SOLE WITH CHINESE SALT | Seasonal Price |
| 133. 什锦拼盘 | CAT FISH WITH GARLIC SAUCE | Seasonal Price |
| 134. 什锦拼盘 | BRAISED CAT FISH | Seasonal Price |
| 135. 什锦拼盘 | CAT FISH WITH BLACK BEAN SAUCE | Seasonal Price |
| 136. 什锦拼盘 | BRAISED SEA CUCUMBERS | 9.95 |
| 137. 什锦拼盘 | SEA CUCUMBERS WITH Szechuan Style | 9.95 |

EGG FOO YUNG

| | | |
|-----------|--------------------------------|------|
| 138. 什锦拼盘 | SHRIMP EGG FOO YUNG | 6.95 |
| 139. 什锦拼盘 | POPK, CHICKEN OR BEEF FOO YUNG | 5.95 |

VEGETABLES

| | | |
|-----------|---|------|
| 140. 什锦拼盘 | SAUTÉED SPINACH | 4.95 |
| 141. 什锦拼盘 | SAUTÉED BROCCOLI | 4.95 |
| 142. 什锦拼盘 | SAUTÉED SNOW PEAS | 5.95 |
| 143. 什锦拼盘 | SAUTÉED CHINESE VEGETABLE WITH BLACK MUSHROOM | 5.95 |
| 144. 什锦拼盘 | DRY BABY SHRIMP WITH CHINESE CABBAGE | 4.95 |
| 145. 什锦拼盘 | VEGETABLE DELIGHT | 4.95 |
| 146. 什锦拼盘 | NAPA CABBAGE WITH MUSHROOM | 5.95 |
| 147. 什锦拼盘 | CHINESE BROCCOLI ON SEASONAL VEGETABLE | 5.95 |
| 148. 什锦拼盘 | BRAISED STRING BEANS | 5.95 |
| 149. 什锦拼盘 | SAUTÉED MUSHROOM AND BAMBOO SHOOTS | 5.95 |
| 150. 什锦拼盘 | EGGPLANT WITH GARLIC SAUCE | 5.95 |
| 151. 什锦拼盘 | EGGPLANT WITH BROWN SAUCE | 5.95 |
| 152. 什锦拼盘 | ANTS ON THE TREE | 5.95 |
| 153. 什锦拼盘 | BEAN CURD Szechuan Style | 5.95 |
| 154. 什锦拼盘 | BEAN CURD IN BROWN SAUCE | 5.95 |
| 155. 什锦拼盘 | MA SO BEAN CURD | 5.95 |
| 156. 什锦拼盘 | FRIED BEAN CURD | 5.95 |

NOODLES & RICE

| | | |
|---|---------------------------------------|------|
| 157. 什锦拼盘 | LO MEIN HUMAN STYLE | 5.55 |
| Soft noodles with shrimp, beef, chicken and vegetables. | | |
| 158. 什锦拼盘 | SHRIMP LO MEIN | 5.55 |
| 159. 什锦拼盘 | LO MEIN WITH PORK, BEEF OR CHICKEN | 4.95 |
| 160. 什锦拼盘 | FRIED RICE HUMAN STYLE | 5.55 |
| Fried rice with beef, chicken and vegetables, shrimp. | | |
| 161. 什锦拼盘 | SHRIMP FRIED RICE | 6.55 |
| 162. 什锦拼盘 | FRIED RICE WITH PORK, BEEF OR CHICKEN | 6.55 |
| 163. 什锦拼盘 | FRIED RICE NOODLES | 5.95 |

SIDE ORDER

| | | | |
|--------------|-----|--------------|-----|
| STEAMED RICE | 75¢ | PAN CAKE (1) | 30¢ |
| FRIED RICE | 75¢ | DRY NOODLES | 50¢ |

BEVERAGES

| | | | |
|---------------|------|------------|------|
| SOFT DRINKS | 1.00 | WINE (60¢) | 2.25 |
| ICE TEA | 1.00 | ½ L. WINE | 4.25 |
| DOMESTIC BEER | 2.00 | 1 L. WINE | 7.95 |
| IMPORTED BEER | 2.50 | SAKE | 2.95 |

BANQUET DINNER \$618.00

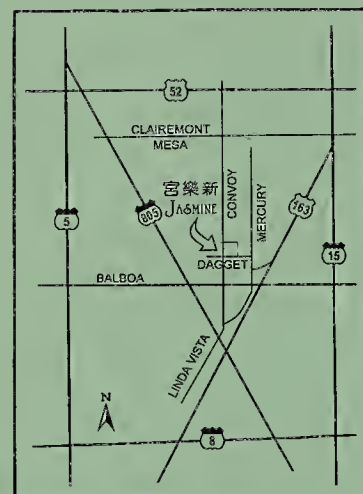
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| Sauteed Stewed Whisk | Ốc Miếng Áp Chảo |
| Steamed Dried Scallops with Sea Moss | Scallop Khô Hầm Rong Biển |
| Pan Fried Steak with Asparagus | Thịt Bò Xào Măng Tây |
| Shark's Fin Soup with Crabmeat In Clay Pot | Súp Vịt Cá Thịt Cua và Bông Bông Cà Trong Tò |
| Braised Abalone with Mushrooms | Thương Hạng Bào Ngự Xào với Nấm Đông Cò |
| Peking Duck | Đà Đón Vịt Bắc Kinh |
| Dual Vegetables with Bamboo Filch | Măng Non Xào với Cải Xanh |
| Whole Steamed Live Fish | Cá Hấp Nguyên Con (Trong Hồ) |
| Portuguese Style Seafood Fried Rice | Cơm Chiên Đồ Biển với Sốt Caryl |
| Sweet Baked Snow Fungus | Chè Nấm Mèo Trắng với Hạnh Nhân |
| Fresh Fruit Platter | Trái Cây Tráng Miếng |

| | |
|---------|------|
| 合南葡清竹北北 | 花鮮三 |
| 時北汁燕笙京菇 | 膠蟹 |
| 果杏海游扒片鮮 | 綠肉 |
| 盤雪鮮水雙填鮑 | 沙露發油 |
| 耳飯魚蔬鴨甫 | 鍋筍財泡 |
| | 士瑤響 |
| | 的柱螺 |
| | 球甫片 |

BANQUET DINNER \$998.00

| | |
|--|---|
| Maine Lobster w/ Fresh Fruit Salad | Tôm Hùm Salad Trái Cây |
| Sauteed Squab Meat with Elm Fungus | Thịt Bò Cầu Xào Với Nấm Mèo |
| Peas' Shool w/ Dried Scallops & Crabmeat | Lá Đậu Hòa Lan, Scallop Khô và Thịt Cua |
| Braised Supreme Whole Shark's Fin | Thương Hạng Bào Ngự Vịt Cá |
| Whole Abalone w/ Oyster Sauce | Bào Ngự Nguyên Con Xào Dầu Hào |
| Baked Geoduck Clam | Ốc Giò Vịt Lưỡi |
| Peking Duck | Đà Đón Vịt Bắc Kinh |
| Whole Steamed Fish | Cá Hấp Nguyên Con (Trong Hồ) |
| Fried Rice Wrapped in Lotus Leaves | Cơm Chiên Thập Cẩm Trong Lá Sen |
| Baked Sweet Hosmar | Chè Jasmine |
| Fresh Fruit Platter | Trái Cây Tráng Miếng |

| | |
|-------------|------|
| 環紅入清席上蟻紅武鮮 | |
| 球蓮珍燕前湯皇燒熱果 | |
| 時雪荷海片灼鮮太榆龍 | |
| 果蛤葉上填象網鮑極耳蝦 | |
| 盤飯皇鴨拔翅豆鴿沙 | |
| | 蚌苗甫律 |



*A 15% Gratuity And 7.75% Sales Tax
Will Be Added To Prices.*

*Menu Price And Items Subject
To Change Without Notice.*



宮樂新

樓酒大鮮海

DINNER COMBINATION

&

BANQUET MENU

菜譜

JASMINE

The Seafood Restaurant of San Diego

4609 Convoy Street, San Diego, CA 92111

Tel: (858) 268-0888 • Fax: (858) 268-7729

Monday - Thursday : 10:00AM - 10:00 PM

Friday : 10:00AM - 10:30PM

Saturday : 9:30AM - 10:30PM

Sunday : 9:30AM - 10:00PM

©1998 Jasmine Restaurant

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|---|--|---|--|--|--|
| <p>FAMILY DINNER \$178.00 <i>(Per Table of Ten People)</i></p> <div> <div> Shrimp with Walnuts String Bean with Fried Bacon Squid with Black Bean Sauce Supreme Seafood with Bean Curd Soup American Broccoli with Beef Fried Crispy Chicken Braise Bean Curd w/ Black Mushroom & Vegetable Sweet and Sour Rod Cod Fillet House Special Fried Rice Dessert of The Day </div> <div> Tôm Vòi Hột Dào Dầu Dừa Xào Vòi Bacon Mực Tươi Xào Vòi Nước Sốt Dầu Đen Súp Đậu Hũ Đậu Biền Cải Bông Mỹ Xào Thịt Bò Gà Chiên Dòn Nấm Đông Dâu Hũ Cò Xào Vòi Cải Xanh Cà Miếng Chiên Nước Sốt Chua Ngọt Cơm Chiên Dương Châu Tráng Miếng </div> </div> <div> <div>合時甜品</div> <div>揚州炒飯</div> <div>紅燒豆腐塊</div> <div>當紅炸子雞</div> <div>西蘭花牛肉羹</div> <div>海鮮豆腐鮑魚</div> <div>豉汁四喜</div> <div>煙肉合桃</div> <div>西汁</div> </div> | | <p>BANQUET DINNER \$298.00 <i>(Per Table of Ten People)</i></p> <div> <div> Barbecued Combination Sautéed Chicken and Shrimps in Phoenix Nest Sautéed Scallops w/ Garden Greens Fish Maw Soup and Crab Meat Lobster w/ Ginger and Scallops House Special Roasted Chicken Mushroom and Mustard Green in Oyster Sauce Whole Steamed Live Fish House Special Fried Rice Dessert of The Day </div> <div> Đồ Quay Thập Cẩm Tôm, Thịt Gà Trong Ổ Chim Sautéed Scallop Xào Cải Xanh Súp Bông Bông Cá Thịt Cua Tôm Hùm Gừng Hành Jasimine Gà Chiên Dòn Nấm Đông Cò Xào Vòi Cải Xanh Cá Hấp Nguyên Con (Trong Hố) Jasimine Đặc Biệt Cơm Chiên Tráng Miếng </div> </div> <div> <div>合時甜品</div> <div>清蒸游水魚</div> <div>靈芝菇菜膽</div> <div>大漠風雞</div> <div>薑蔥焗龍蝦</div> <div>蟹肉魚肚羹</div> <div>兩熱菜</div> <div>燒味大拼盤</div> </div> | | <p>BANQUET DINNER \$438.00 <i>(Per Table of Ten People)</i></p> <div> <div> Barbecued Platter with Roasted Suckling Pig Stir Fried Prawns with Honey Glazed Walnuts Sautéed Stewed Whelk with Scallops Shark's Fin Soup with Shredded Chicken Braised Abalone with Vegetables Lobster with Ginger and Scallops Steamed Boneless Chicken with Ham & Green Tenderloins Whole Steamed Live Fish Beacon Fried Rice with Jumbo Shrimps Fresh Fruit Platter </div> <div> Thịt Héo Quay Đồ Ngươi Tôm với Hột Dào Ốc Miếng, Scallop Xào Cải Súp Vịt Cá Thịt Gà Bào Ngư Xào với Cải Xanh Tôm Hùm Gừng Hành Gà, Hầm Hấp với Cải Lăn (Nguyên Con, Không Xương) Cá Hấp Nguyên Con (Trong Hố) Cơm Chiên Bacon với Tôm Tráng Miếng </div> </div> <div> <div>合時生果</div> <div>煙肉鮮蝦炒飯</div> <div>清蒸游水魚</div> <div>金華玉樹雞</div> <div>薑蔥焗龍蝦</div> <div>碧綠鮑片</div> <div>紅燒雞翅</div> <div>兩熱菜</div> <div>乳豬大拼盤</div> </div> | |
| <p>FAMILY DINNER \$218.00 <i>(Per Table of Ten People)</i></p> <div> <div> Peking Duck Sautéed Chicken & Shrimps with Pine Nuts Sautéed Seafood in Phoenix Nest Supreme Seafood Soup with Bean Curd Lobster with Ginger and Scallops Braised Garden Greens with Mushrooms Pork Chop Ala Peking Twin Flavored Rod Cod Fillet Fried Rice House Special Dessert of The Day </div> <div> Đà Đón Vịt Bắc Kinh Gà, Tôm Xào Vòi Pine Nuts Đồ Biền Trong Ổ Chim Súp Đậu Hũ Đậu Biền Tôm Hùm Gừng Hành Cải Xanh Xào Vòi Nấm Đông Cò Suôn Nược Sốt Chua Ngọt Cà Miếng Rang Muối Và Sauté Cơm Chiên Dương Châu Tráng Miếng </div> </div> <div> <div>合時甜品</div> <div>揚州炒飯</div> <div>京醬肉排塊</div> <div>靈芝菇時蔬</div> <div>薑蔥焗龍蝦</div> <div>海皇豆腐羹</div> <div>兩熱菜</div> <div>北京片鴨</div> </div> | | <p>BANQUET DINNER \$368.00 <i>(Per Table of Ten People)</i></p> <div> <div> Cold Meat Combination Twin Flavor Jumbo Shrimps Bird's Nest, Chicken and Scallops Doubt Happiness Shark's Fin Soup Mushroom and Mustard Green in Oyster Sauce Lobster with Garlic Sall and Butter Sauce Fried Crispy Chicken Whole Steamed Live Fish Seafood Fried Rice Dessert of The Day </div> <div> Đặc Biệt Đồ Ngươi Tôm Xào Hai Thứ (Chiên và Xào) Scallop, Gà Trong Ổ Chim Súp Vịt Cá Thịt Gà Sợi Và Đà Cá Sợi Nấm Đông Cò Xào Vòi Cải Xanh Tôm Hùm Rang Muối Chiên Bò Gà Chiên Dòn Nguyên Con Cá Hấp Nguyên Con (Trong Hố) Cơm Chiên Đậu Biền Tráng Miếng </div> </div> <div> <div>合時甜品</div> <div>清蒸游水魚</div> <div>當紅炸子雞</div> <div>椒鹽牛肉羹</div> <div>靈芝雙菇燴</div> <div>紅燒喜翅</div> <div>兩熱菜</div> <div>特式大拼盤</div> </div> | | <p>BANQUET DINNER \$478.00 <i>(Per Table of Ten People)</i></p> <div> <div> Fresh Shrimp Salad Sautéed Chicken and Whelk Pan Fried Black Pepper Steak Shark's Fin Soup with Crab Meat Braised Abalone with Garden Greens Peking Duck Lobster in House Special Sauce Whole Steamed Live Fish Pineapple and Seafood Fried Rice Peanut Potage with Milk Soup Fresh Fruit Platter </div> <div> Tôm Salad Trái Cây Ốc Miếng Thịt Gà Áp Chảo Thịt Bò Xào Tiêu Súp Vịt Cá Thịt Cua Bào Ngư Xào với Cải Xanh Đà Đón Vịt Bắc Kinh Tôm Hùm với Sốt Đặc Biệt Cá Hấp Nguyên Con (Trong Hố) Cơm Chiên Đậu Biền Trái Khô Miếng Chè Đậu Phộng Trái Cây Tráng Miếng </div> </div> <div> <div>合時生果</div> <div>生磨蓮蓉糊</div> <div>清蒸游水魚</div> <div>上湯焗龍蝦</div> <div>北菇片</div> <div>翡翠鮮肉翅</div> <div>紅燒大蝦</div> <div>兩熱菜</div> <div>沙律</div> </div> | |

THAI CUISINE



Kalaya's Thai Restaurant

71-321 Hwy 111 Rancho Mirage, CA

Lunch 11:30 – 2:30
Dinner 5:00 – 10:00

Reservations (760) 568-0433
Take Out (760) 568-1467
Fax Orders (760) 568-0449

Lunch
(From 11:30 AM-2:30 PM)
Your choice of chicken, beef or tofu \$6.95 Shrimp \$8.95
All lunches include rice (except noodle dishes) and
a choice of green salad with peanut dressing or soup of the day.
L1. Gang Dang...Red curry
Your choice of meat in a red curry paste, simmered with
coconut milk, bamboo shoots and seasonal vegetables.
Garnished with basil leaves.

L2. Gang Koo-Whan...Green curry
Spicy green curry paste with your choice of meat,
simmered with coconut milk, bamboo shoots and seasonal
vegetables. Garnished with basil leaves.

L3. Gang Ga-ree...Yellow curry
Yellow curry paste with your choice of meat, simmered
with coconut milk. Mixed with potatoes, onions, carrots,
bell peppers, pineapple and snow peas or green beans.

L4. Gang Massa-maan...Brown curry
Your choice of meat in a mild massa-maan curry paste,
simmered with coconut milk, potatoes, carrots, onions and
peanuts with a hint of tamarind flavor.

L5. Gang Pa...Jungle curry (no coconut milk)
Your choice of meat in a spicy red curry broth cooked with
julienne brachai root, kaffir leaves, bamboo shoots,
selected vegetables and cubes of Thai pumpkin.

L6. Pad Prik-King...Prik-king stir fry
Your choice of meat stir fried in a spicy prik-king sauce
with green beans, bamboo shoots, bell peppers, onions
and mushrooms.

L7. Pad Broccoli...Broccoli with oyster sauce
Broccoli and your choice of meat sautéed with crushed
fresh garlic, ginger and oyster sauce.

L8. Pao-Koy-Fai...Red mountain
Your choice of meat, mushrooms, snow peas, onions,
carrots, celery and cashew nuts stir fried in a special
roasted chili sauce. Served with lettuce on the side.

L9. Pad Gra-team Prik-Thai...Garlic and black pepper sauce
Your choice of meat in our chef special blend of garlic and
black pepper sauce.

L10. Pad Gra-Pran...Spicy basil sauce stir fry
Bell peppers, carrots, mushrooms and onions stir fried
with spicy Gra-Pran sauce and Thai basil leaves with
your choice of meat.

L11. Gui Tio Khee-Mao...Drunken noodles
Spicy pan fried noodles with your choice of meat in a
special blend of crushed garlic, fresh Thai chili pepper,
bamboo shoots, seasonal vegetables and basil leaves.

L12. Pad-See-Eeww...Stir fried wide rice noodles
Wide rice noodles stir fried with your choice of meat in
garlic, light soy sauce, snow peas, tomatoes, carrots, and
broccoli.

L13. Gui Tio Gai Kua...Pan fried noodles with chicken
Wide rice noodles pan fried with chicken, one egg, bean
sprouts, scallions and ground peanuts in a chef's special
sauce. Served with crisp lettuce on the side.

L14. Maa-Kua Pad...Eggplant with spicy basil sauce
Eggplant and your choice of meat sautéed with spicy
garlic sauce and bell pepper. Garnished with basil leaves.

L15. Thai Pumpkin Pad...Stir fried steamed pumpkin
Steamed chunks of fresh pumpkin stir fried with garlic,
ginger and black pepper. Tossed with scrambled eggs.
Meatless dish.

L16. Ma-Muang Pad Gai...Mango Chicken
Mango, chicken breast, onions and tomatoes. Stir fried in
a chef's special sauce.

L17. Pad Thai...Stir fried Thai noodles \$8.95
Stir fried Thai noodles with chicken, shrimp, eggs, tofu,
bean sprouts and scallions in pad Thai sauce. Garnished
with bean sprouts, crushed peanuts, cilantro and lemon
wedges.

Dinner
(From 5:00 PM to 10:00 PM)

Appetizers

1. Satay...Skewers of beef or chicken \$7.95
Lean, thinly sliced beef or chicken. Marinated with mild
satay spices and grilled to perfection on bamboo skewers.
Served with Thai peanut sauce, cucumber relish and plain
toast.

2. Mee-Krob...Thai crispy rice noodles \$7.95
Crispy rice noodles tossed in a tangy sweet and sour
tamarind sauce. Garnished with a combination of
chicken, shrimp, tofu, egg flower flakes and thinly sliced
spring onions.

3. Tod Mun Pla...Fish cake \$8.95
Finely ground mousse of boneless fish blended with a
spicy Thai curry paste. Sprinkled with sliced green beans,
kaffir leaves and deep fried to a golden brown. Served
with cucumber, chili and crushed peanut relish on the side.

4. Peak Gai Se-Won...Spicy chicken wings \$7.95
Plump chicken wings, tossed in a spicy Thai chili sauce.
Served with crisp celery sticks.

5. Miang-Come...Original Thai wrap \$8.95
Minced chicken simmered with shallots, garlic and a
special tamarind sauce. Garnished with grilled shrimp,
fresh ginger, cashew nuts and grated roasted coconut.
Served on fresh lettuce leaves with miang-come sauce on
the side.

6. Thow-Wha Tod...Fried tofu \$6.95
Fresh soy bean cake cut into cubes and fried to a golden
brown. Served with sweet and sour chili peanut sauce.

Soups

Tom yum Spicy soup broth with lemongrass, galangal root and
kaffir leaves. Flavored with special roasted chili paste,
mushrooms, baby corn, tomatoes, lime juice and cilantro leaves.
7. Tom Yum Gai...Chicken breast Bowl \$3.95 Hot Pot \$11.95
8. Tom Yum Goong...shrimp Bowl \$4.95 Hot Pot \$14.95

9. Tom Yum Teley...combination seafood Hot Pot \$16.95
Shrimp, scallops, mussels and calamari.

10. Tom Kha Gai Bowl \$4.25 Hot Pot \$12.95
Spicy chicken in coconut milk.
Coconut milk, galangal root, lemongrass, kaffir leaves
with sliced chicken breast, mushrooms, cabbage and
tomatoes. Flavored with fish sauce, lime juice and fresh
Thai chili pepper. Garnished with cilantro leaves.

11. Gang Jued...Thai chicken soup Bowl \$3.95 Hot Pot \$11.95
Chicken breast and tofu in a clear tasty soup broth with
vermicelli, mushrooms and seasonal vegetables.

Chef Special Salads

12. Yum Me-Muang...Mango with crab claw salad \$14.95
Fresh julienne mangoes with crab meat in a fresh Thai
spicy lemon dressing. Garnished with crab claws.

13. Yum Te-keg...Seafood salad \$16.95
Combination of shrimp, scallops, calamari, mussels and
vermicelli with a Thai spicy lemon garlic dressing.

14. Yum Padé-Yawng...Roasted duck salad \$14.95
Sliced roasted duck with green salad in a special Thai
spicy dressing.

15. Water Fall Beef...Grilled rib eye steak salad \$14.95
Juicy and flavorful rib eye steak grilled to perfection,
sliced and tossed in roasted rice powder, ground roasted
Thai chili pepper, onions, mint leaves, spring onions and a
Thai special dressing.

16. Larb...Thai E-San style salad \$13.95
Minced beef or chicken with roasted rice powder, ground
roasted Thai chili pepper, onions, mint leaves and spring
onions. Tossed in a chef's special dressing.

17. Sam Nam...Papaya salad \$9.95
Fresh julienne green papaya, shrimp tossed with crushed
fresh Thai chili pepper, garlic and peanuts in a spicy
lemon dressing.

18. Green Salad...with Thai peanut dressing \$4.95

Traditional Thai Curry

Choice of chicken, beef or tofu \$13.95
Shrimp \$15.95

19. Gang Dang...Red curry
Your choice of meat in a red curry paste, simmered with
coconut milk, bamboo shoots and seasonal vegetables.
Garnished with basil leaves.

20. Gang Koo-Whan...Green curry
Spicy green curry paste with your choice of meat,
simmered with coconut milk, bamboo shoots and seasonal
vegetables. Garnished with basil leaves.

21. Gang Ga-ree...Yellow curry
Yellow curry paste with your choice of meat, simmered
with coconut milk. Mixed with potatoes, onions, carrots,
bell peppers, pineapple and snow peas or green beans.

22. Gang Massa-maan...Brown curry
Your choice of meat in a mild massa-maan curry paste,
simmered with coconut milk, potatoes, carrots, onions and
peanuts with a hint of tamarind flavor.

23. Gang Pa-nang...Pa-nang curry
Pa-nang curry with your choice of meat in coconut sauce,
tomatoes, snow peas or green beans and bell peppers.
Garnished with finely julienne kaffir leaves and Thai
basil.

SOME PRICES HAVE CHANGED

| | |
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| Thai Curry without coconut milk Choice of chicken, beef or tofu \$12.95 Shrimp \$14.95 | |
| 24. Gang Pa...Jungle curry | Your choice of meat in spicy red curry. Cooked with julienned brachai root, kaffir leaves, bamboo shoots, bell peppers, snow peas or green beans, eggplant and cubed Thai pumpkin. Garnished with basil leaves. |
| 25. Gang Som...Tamarind flavored curry | Your choice of meat mixed with cabbage, zucchini, carrots, green beans and tomatoes in a mild gang som soup broth with a hint of tamarind. |
| Not recommended with beef | |
| 26. Gang Leung...White pepper curry with basil | Your choice of meat mixed with, mushrooms, green beans, zucchini, cabbage and carrots in a special soup broth mixture of brachai root, white pepper, shallots and shrimp. Garnished with basil leaves. |
| Not recommended with beef | |
| Noodle Dishes | |
| Choice of chicken, beef or tofu \$11.95 Shrimp \$13.95 | |
| 27. Pad Lard Nua...Pan fried noodles with gravy | Broccoli, snow peas and your choice of meat, sautéed with carrots, garlic and light soy sauce with a tasty gravy. |
| Served over pan fried wide rice noodles. | |
| 28. Gul Tho Nuea or Gul Supp...Wide noodles with tomato gravy | Sautéed garlic, onions, minced beef or chicken and tomatoes in a very tasty gravy. Served over wide rice noodles with fresh romaine on the side. |
| 29. Gul Tin Khee Mae...Drunken noodles | Spicy pan fried noodles with your choice of meat in a special blend of crushed garlic, fresh Thai chili pepper, bamboo shoots, seasonal vegetables and basil leaves. |
| 30. Pad See-Eeww...Stir fried wide rice noodles | Wide rice noodles stir fried with your choice of meat in garlic, light soy sauce, snow peas, tomatoes, carrots and broccoli. |
| 31. Pad Thai...Stir fried Thai noodles | \$14.95 Stir fried Thai noodles with chicken, shrimp, eggs, tofu, bean sprouts and scallions in pad Thai sauce. Garnished with bean sprouts, crushed peanuts, cilantro and lemon wedges. |
| Thai Style Fried Rice | |
| 32. Khaw Pad Sup-pah-reat...Pineapple fried rice | \$15.95 Sliced chicken breast, shrimp, pineapple, eggs, onions, tomatoes, cashew nuts, raisins and green peas, stir fried with steamed rice. Garnished with fresh pineapple. |
| 33. Khaw Pad Gra-Praw...Spicy basil fried rice | \$12.95 Steamed rice, bell peppers, carrots, green beans, onions and your choice of meat stir fried with a spicy sauce of fresh garlic, chili pepper and fresh Thai basil. |
| Choice of chicken, Beef or Tofu. Shrimp \$14.95 | |
| 34. Khaw Pad...House fried rice | \$11.95 Steamed rice, garlic, onions, eggs, tomatoes, green onions and your choice of meat, stir fried in a mild chef's special sauce. |
| Choice of chicken, Beef or Tofu. Shrimp \$13.95 | |

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| Thai Traditional Fried Rice | |
| 35. Khaw Pad Mae Gleng...Mae-Glong fried rice | \$15.95 Fresh crushed garlic, shallots and shrimp paste sautéed in olive oil. Stir fried steamed rice with ground and dried shrimp, sliced green beans and a chef's special sauce. |
| Served with sliced Thai style egg omelet, shredded roasted chicken, sliced cabbage, carrots, cucumbers, julienned fresh pineapple, mangoes and lemon wedges. | |
| Chef's Favorite Dishes | |
| 36. Ma-Meung Pad Gai...Mango Chicken | \$15.95 Mango, chicken breast, onions and tomatoes stir fried in a chef's special sauce. |
| 37. Hoy Maing Pao Pad...Mussels with basil sauce | \$15.95 Stir fried mussels and bamboo shoots, in a garlic, Solana chili and fresh basil sauce. Mussels are served in the shell. |
| 38. Gaeng Gre-tetian...Black pepper garlic shrimp | \$15.95 Shrimp marinated in a chef's special blend of black pepper and garlic sauce. Served with romaine lettuce and sliced cucumber on the side. |
| 39. Gang Kua Geang Sup-pah-reat... | \$15.95 Fresh pineapple with shrimp in curry sauce |
| Coarsely shredded fresh pineapple in a tasty gang kua sauce simmered with coconut milk. Garnished with snow peas and basil leaves. Served in a Benjarong bowl. | |
| 40. Gang Pad-Ped-Yavng... | \$16.95 Roasted duck curry with lychees |
| Sliced roasted duck with lychees simmered in coconut milk and red curry with snow peas, bell pepper, carrots and basil. Served in a Benjarong bowl. | |
| 41. Pad Gra-Praw...Spicy basil sauce stir fry | \$14.95 Bell peppers, carrots, mushrooms, onions and your choice of meat stir fried with spicy Gra-Praw sauce and basil leaves. |
| Choice of chicken, Beef or Tofu. Shrimp \$16.95 | |
| 42. Mae-Rua Pad Khee Mow...Drunken Eggplant | \$14.95 Your choice of meat stir fried with eggplant, bamboo shoots, onions, bell peppers and carrots in a fresh crushed garlic and chili sauce with basil leaves. |
| Choice of chicken, Beef or Tofu. Shrimp \$16.95 | |
| 43. Pad Prik-King...Prik-King stir fry | \$14.95 Your choice of meat stir fried in a spicy prik-king sauce with green beans, bamboo shoots, bell peppers, onions, mushrooms and kaffir leaves. |
| Choice of chicken, Beef or Tofu. Shrimp \$16.95 | |
| Fish Specialties | |
| Fla | |
| \$17.95 | |
| 44. Hae-Mole...Steamed fish fillet in a mild spicy coconut sauce | Fresh fish fillet marinated in a mild spicy chef's special sauce mixed with coconut milk. Steamed on a banana leaf with vegetables. Garnished with a touch of coconut cream and julienned kaffir leaves. |
| 45. Nam-Yua Pla...Spicy curry fish bisque | Boneless white fish, steamed, crushed and blended with red curry paste. Simmered in coconut milk with a chef's special mix of brachai root, kaffir leaf and a touch of yellow curry powder. Served with Somen noodle (rice is an optional substitute), accompanied with cooked cabbage, bean sprouts and sliced green beans. |

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| 46. Pla Nung...Steamed white fish with special Thai chili dip | White fish fillet on banana leaves steamed in a special prepared broth. Served with steamed vegetables, fresh julienned ginger, scallions and a Thai chili dip on the side. |
| 47. Shao Shee Pla...Fish in a shao-shee curry sauce | White fish filets deep fried to a golden brown and simmered in a shao shee curry coconut sauce with pineapple, snow peas, bell peppers, carrots, tomatoes and onions. |
| 48. Gang Pla Maa Rua...Fish filets and eggplant in curry sauce | White fish filets cubed and then deep fried to a golden brown. Simmered in a special coconut red curry sauce with eggplant, carrots and bell peppers. |
| 49. Pla Lard Prik...Filet of sole with prik-king sauce. | Filet of sole deep fried to a golden brown. A prik-king curry sauce with mushrooms, bell peppers, carrots and green beans is then poured over the top. |
| 50. Slam Salmon...Salmon with Siam sauce | Sliced fresh mango mixed with a chef's special Siam sauce served over a golden fried Salmon fillet |
| Vegetable Dishes | |
| \$9.95 | |
| 51. Pad Tua Pigang...Bean sprouts in garlic ginger sauce | Sautéed bean sprouts, ginger, scallions and tofu in garlic sauce. |
| 52. Pad Puck...Mixed vegetables in a mild roasted chili sauce | Seasonal vegetables, mushrooms, snow peas, onions and carrots. Stir fried in a mild roasted chili sauce. |
| 53. Pad Broccoli...Broccoli in garlic ginger sauce | Broccoli sautéed with crushed fresh garlic and ginger. |
| 54. Mae Kua Pad...Eggplant in garlic and salted soy bean sauce | Eggplant sautéed with crushed garlic, ginger, bell pepper and salted soy bean sauce. |
| 55. Thai Pumpkin Pad...Stir fried steamed pumpkin | Steamed chunks of fresh pumpkin stir fried with garlic, ginger, black pepper and tossed with a scrambled egg. |
| Side Dishes | |
| \$2.00 | |
| 56. White Rice | |
| 57. Steamed Sticky Rice (Plain) | |
| 58. Sweet Coconut Sticky Rice | |
| Desserts | |
| 59. Khaw Nis Ma-Meung... | \$5.95 Sweet sticky rice with fresh mango |
| Steamed sticky rice mixed with creamy coconut milk. Served with sliced mango. | |
| 60. Glasy Boud Shee...Banana with coconut milk | \$5.95 Very typical Thai dessert. Sliced fresh banana simmered in coconut milk. Served warm. |
| 61. Glasy Tod I-Tham...Fried banana with ice cream | \$5.95 Deep fried sliced fresh banana, served with vanilla ice cream. |
| 62. I-Thim Khaw-Nia...Ice cream with sweet sticky rice | \$5.50 Vanilla ice cream with sweet sticky rice. |
| 63. I-Thim Mae-Praw...Coconut ice cream | \$4.50 Coconut ice cream with jackfruit, coconut, and sweet palm fruit topping. |
| 64. I-Thim Mae-Muang...Mango ice cream | \$4.50 |
| 65. I-Thim...Ice cream | \$4.25 Vanilla or Chocolate. |

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| Beverages | |
| 101. Iced Tea | \$2.00 |
| 102. Hot Tea: Jasmine, Green Tea * | \$3.00 |
| 103. Coffee: (regular or decaffeinated) | \$2.00 |
| 104. Miller (Whole milk) * | \$2.00 |
| 105. Soft Drinks: Coke, Diet Coke, Sprite | \$2.00 |
| 106. Thai Iced Tea: (plain or with milk) * | \$3.25 |
| 107. Thai Iced Coffee: (plain or with milk) * | \$3.25 |
| 108. Soy Milk | \$3.00 |
| * No refills. Each drink will be billed separately | |
| Beer | |
| 109. Imported: | \$4.75 |
| Thai Singha Beer (12/loz.) | |
| Heineken, Carona | |
| 110. Domestic: | \$3.75 |
| Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Lite, Michelob | |
| We use extra light olive oil for all stir fried dishes. No MSG. All entrees come with cooked white rice (except noodle dishes). The spiciness of dishes can be increased to your preference. Please ask your server to assist you for Mild, Medium, or Hot (roll the fire truck). | |
| If you dislike cilantro or any other ingredient, please notify your server. | |
| We will try our best to accommodate your preference. We reserve the right to refuse service to anyone. | |
| For parties of 6 or more, a minimum 18% gratuity is required. Corking fee is \$18.00 per bottle. Extra rice or peanut sauce \$2.00 | |
| We do not accept personal checks. All menu items are available for take out. | |



APPETIZERS

- A-1 **FRIED CHEESE WONTON** (6) 6.95
Made with cream cheese and scallion.
- A-2 **FRIED SHRIMP** (4) 6.95
Lightly battered and seasoned, crispy and tasty.
- A-3 **MINCED CHICKEN IN LETTUCE CUP** 8.95
Chicken breast with black mushrooms, jicama and celery over crispy noodle, served with 2 lettuce cup and plum sauce. Everyone loves the new A-35 **MINCED TOFU** A-35 **MINCED SHRIMP** 10.95
- A-4 **SOUTHERN SPICY SHRIMP**** (14) 9.95
Crispy shrimp braised with pepper-salt and fresh chili.
- A-5 **COMBO PLATTER** No substitutes 14.95
4 Fried wonton, 2 egg roll, 2 fried shrimp, 4-eat-pcs onion pancake and 2 BBQ ribs/ with 4 sauces: ginger soy, chili, mustard and S/S.

ROASTED MEATS



- A-21 **BBQ RIBS** (2) 4.95 (4) 7.95 A-23 **BBQ PORK** 6.95
Pork ribs or lean pork marinated and roasted to perfection.
- A-24 **HUNAN CHICKEN WINGS**** allow 20 minutes 7.95
Wings roasted with special mildly spicy sauce, finger licking good.
- A-25 **THAI BBQ CHICKEN**** (half) 7.95 (whole) 12.95
Perfectly roasted pre-marinated chicken.



DIM SUM

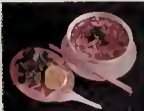
- A-11 **FRIED WONTON** (6) 3.95
Made with chicken breast. Served with pungent sweet & sour sauce.
- A-12 **SPRING ROLL** (2) 3.95
Our version of egg roll, filled with chicken white meat and vegetables. Available Meatless - black mushroom & vegetable, very tasty.
- A-13 **BAO(2)** (C) Chicken (V) BBQ Pork (V) Vegetarian 3.95
Soft, pillowy dough, steamed.
- A-14 **CRISPY ONION PANCAKE** 3.95
Light and crispy, the food critics' favorite.
- A-16 **STEAMED DUMPLING or POTSTICKER** 6.95
Steamed or Pan-fried your choice of chicken or vegetable.
- A-18 **SZECHWAN WONTONS**** 7.95
Chicken wonton tossed in spicy sesame oil.
- A-19 **VIETNAMESE SPRING ROLLS**-chilled 7.95
A delicate rice paper rolled shrimp, rice noodle, cilantro and green onion. Also available in (C) CHICKEN or (V) VEGETARIAN. Not Fried.
- A-20 **VIETNAMESE ROLL** wrapped in lettuce 7.95
Vietnamese egg roll made with chicken breast. Dip in a special sauce.



Grilled Shrimp Salad

SALAD

- S-1 **COLD TOFU SALAD** 6.95
Tofu cut into cubes, sprinkle with cilantro, scallion and special sauce. L.A. TIMES had an article about our TOFU.
- S-2 **CLASSIC GREEN SALAD** 6.95
Shredded romaine and iceberg lettuce, carrot, scallion, toasted almond and sesame seeds and tossed with crispy noodle.
- S-3 **CLASSIC CHINESE CHICKEN SALAD** 7.95
Our most popular salad, shredded chicken breast, romaine, iceberg, carrot, scallion & sesame seeds and tossed with crispy noodle.
- S-4 **ORIENTAL CHICKEN PASTA SALAD** 7.95
Chilled noodle, chicken, cucumber, carrot and bean sprout with peanut sauce.
- S-5 **BEEF & 3-RICE SALAD** 9.95
Malay style pan-fried with garlic and spice. Served warm with brown, white & wild rice, shredded lettuce, cucumber and bean sprout.
- S-6 **JADE SALAD WITH SHRIMP** 9.95
Spinach, jicama, tomato, mushroom & toasted pine nuts tossed with crispy noodle in our refreshing lime juice dressing.
- S-7 **GRILLED SHRIMP CHOPPED SALAD** 9.95
Chopped tomato, cucumber, cabbage, cilantro, lemon grass tossed in VIETNAMESE dressing topped with 2 skewers of grilled shrimp.



SOUP

- P-1 **HOT AND SOUR SOUP**** 5 ML 3.95 LGR 6.50
Tofu, wood-ear mushroom, eggs and bamboo shoots.
- P-2 **CHICKEN CORN SOUP** 5 ML 3.95 LGR 6.50
Chicken white meat & corn finished with a touch of egg drops.
- P-3 **MISO TOFU SOUP** 5 ML 3.95 LGR 6.50
Bean paste soup with velvety Tofu cubes, healthy and tasty.
- P-4 **VEGETABLE SOUP** 5 ML 3.95 LGR 6.50
Broccoli, cabbage, mushroom & carrot in clear broth. Ask for MISO style if you prefer. With TOFU \$1.00 extra.
- P-5 **WONTON SOUP** 5 ML 4.95 LGR 7.95
Chicken wonton, shrimp & sliced chicken in a clear chicken broth.
- P-6 **3-FLAVOR SIZZLING RICE SOUP** 7.95
Shrimp, chicken breast, fresh mushrooms, and season vegetable in clear chicken broth with sizzling rice. Large order only.
- P-7 **PHO GA**-VIETNAMESE RICE NOODLE SOUP 7.95
Chicken orzoen broth, served on the side with bean sprout, cilantro, basil, lemon & plum sauce. Lemon makes it a different kind of soup.
- P-8 **GLASS NOODLE SOUP** 8.95
Clear noodle, spinach and bean sprout, choice of CHICKEN or TOFU.

Lunch Menu

11:30 - 3:00 P.M. Monday - Friday
Comes with Fried Wonton & Steamed or Fried Rice.
Choice of Green Salad and Soup of the Day

Sautéed

- L-01 **Ma Shu Chicken or Pork** 6.95
Eggs sautéed with julienne cabbage & bean sprouts.
- L-02 **Chicken Chow Fun** 6.95
Stir-fried flat rice noodles.
- L-03 **Chicken Lo Mein** 6.95
Stir-fried soft noodles.
- L-04 **Sweet & Sour Chicken or Pork** 6.95
Pineapple, onion & bell pepper in a pungent sauce.
- L-05 **Kung Pao Chicken**** 6.95
Peanuts, scallion & chili pepper sautéed in a spicy sauce.
- L-06 **Chop Suey Chicken** 6.95
Healthy version of this traditional dish, light on starch.
- L-07 **Szechwan Chicken**** 6.95
Sautéed with julienne celery, scallion & carrot.
- L-08 **Broccoli Chicken or Beef** 7.95
Sautéed with a touch of garlic.
- L-09 **Lemon Chicken** 7.95
Lightly battered, topped with a tangy lemon sauce.
- L-10 **Thai Style Red Curry**** 8.95
Spicy red curry braised with coconut milk, asparagus, fresh baby bok choy, bell peppers & basil leaves.

Vegetarian Lunch

- L-21 **Buddha's Delight** 6.95
Sautéed vegetables or steamed with sauce on the side.
- L-22 **Garlic Eggplant**** 7.95
Eggplant with onion & basil in a spicy sauce.
- L-23 **Spinach with Vermicelli** 7.95
Sautéed clear bean noodles on a bed of steamed spinach.

Rice Bowl

- L-31 **Grilled Chicken Bowl** 7.95
Our popular teriyaki sauce on skinless chicken & rice.
- L-32 **Curry Chicken Bowl** 7.95
Tender white meat, onion, carrot & yam over rice.
- L-33 **BBQ Eel over Rice** 9.95
Fresh water eel with our special soy-plum sauce over rice.

Salad & Lettuce Cup

- L-41 **Lettuce Cups**-Chicken or Tofu 7.95
Minced black mushroom, jicama & celery over crispy noodle in 2 cups, & served with plum sauce.
- L-42 **Classic Chinese Chicken Salad** 7.95
Shredded chicken breast, romaine & iceberg lettuce, carrot, sesame seeds & tossed with crispy noodles.
- L-43 **Malay Style Beef Salad** 8.95
Pan-fried beef with garlic & spices, served warm with lettuce, cucumber, bean sprouts, brown, white & wild rice.



Bel Air
Le Chine Wok

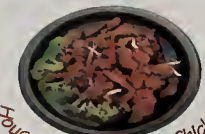
Chinese Cuisine Healthy Style with A touch of Vietnamese & Thai
Outdoors Romantic Patio Dining

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South of Mulholland Drive.

Tel (310) 475-1146

West Hollywood Location 7458 Beverly Blvd 1/2 Block from CBS



Juste Special Orange Chicken

FREE LOCAL DELIVERY

Within 4 miles \$15.00 minimum plus tax. Over 4 miles \$30.00 minimum plus tax.
PRICE & CONTENT SUBJECT TO CHANGE WITHOUT FURTHER NOTICE 06-07

L. A. TIMES Recommended our
CHINESE RISOTTO & COLD TOFU SALAD



FAVORITE ENTREES

H-1 SWEET & SOUR CHICKEN or PORK 8.95
Battered fried with pineapple, onion, bell pepper in pungent sauce. SHRIMP 10.95

H-2 CHOP SUEY
Healthy version of traditional dish, light on oil yet very tasty. CHICKEN 8.95 SHRIMP 10.95

H-3 MU SHU CHICKEN or PORK 8.95
Julienne cabbage, wood-ear mushrooms, bamboo shoot & bean sprouts, sautéed with eggs, served with wraps. VEGETABLE 8.95 SHRIMP 10.95

H-4 KUNG PAO**
Sautéed Peanuts, scallion and blacken chili pepper. CHICKEN 8.95 SHRIMP 11.95 FISH 12.95
KUNG PAO SAN YANG (3-ingredient) 12.95

H-5 CASHEW NUTS
Perfectly roasted nuts sautéed with scallion. CHICKEN 8.95 BEEF 9.95 SHRIMP 11.95

H-6 SZECHWAN SAUCE
Sautéed with julienne celery, scallion and carrot. CHICKEN 9.95 BEEF 9.95 SHRIMP 11.95

H-7 FRESH BROCCOLI
Sautéed with a touch of garlic. CHICKEN 9.95 BEEF 9.95 SHRIMP 11.95

H-8 GARLIC SAUCE SHRIMP** 11.95
Jicama, red/green bell pepper, wood-ear mushrooms and onions in spicy sauce. CHICKEN 9.95

H-9 FRESH ASPARAGUS
Sautéed with a touch of garlic. CHICKEN 10.95 BEEF 10.95 SHRIMP 12.9



FOR THE FINE PALATE

H-11 CHINESE RISOTTO 8.95
Brown and wild rice with Chinese mustard greens and black mushrooms. Order it with chicken if you prefer. L.A. TIMES had a special article about our RISOTTO.

H-12 ANTS CLIMB THE TREE 9.95
Clear glass noodle sautéed with garlic and minced chicken breast, served over a bed of steamed spinach.

H-13 SOFT SHELL CRAB** 14.95
Without a doubt, the house specialty! Sautéed with pepper salt, garlic & scallion. Upon request, sautéed with fresh jalapeno.

H-14 TEA SMOKED DUCK (Half) allow 20 min. 15.95
Deboned, marinated & smoked in a wok over burning green tea leaves, served with 4 steamed buns, scallions & plum sauce.

BEEF & PORK

H-1 MONGOLIAN BEEF 8.95
Sliced tender meat sautéed with white onion and scallion.

H-1 BEIJING PORK with 4 wraps 10.95
Shredded pork sautéed in dark soy & garlic, served with finely shredded scallion and plum sauce.

H-1 BASIL BEEF** 10.95
Tender beef sautéed with fresh basil leaves, bean sprout & jalapeno, meat specially mild or spicy.

H-1 ORANGE BEEF** 11.95
Crispy fried with orange peel and O/J & soy sauce.

POULTRY

C-1 MOO GOO GAI PAN 9.95
Chicken sautéed with mushrooms & bamboo shoot in light sauce.

C-2 BLACKBEAN SAUCE CHICKEN 9.95
Tender white meat sautéed with fresh jicama and bell pepper.

C-3 ORANGE CHICKEN** 11.95
Crispy fried and tossed in specially sauce made with fresh O/J and peel, soy sauce and spice, served with steamed broccoli.

C-4 CRISPY CHICKEN** 11.95
Lightly battered with spicy pungent sauce-packed separately.

C-5 LEMON CHICKEN 11.95
Lightly battered and served in a homemade lemon sauce.

C-6 CHICKEN CILANTRO -allow 15 minutes 12.95
Tender chicken breast in a refreshing cilantro sauce.

C-7 CURRY CHICKEN CASSEROLE** 12.95
White meat cooked with onion, straw mushroom, carrot and yam in a spicy curry sauce and cook in traditional hot pot, try over rice.

C-8 SHREDDED DUCK 12.95
Shredded roasted duck sautéed with bean sprout, scallion and julienne bell pepper in ginger plum sauce.

C-9 PEKING DUCK (Half) -allow 20 minutes 15.95
The famous roasted duck with golden brown skin and succulent meat, comes with 4 wraps & finely sliced scallions & plum sauce.



TOFU

T-1 COUNTRY STYLE TOFU** 8.95
Braised tofu, pea, carrot & fresh mushroom in spicy Hunan sauce.

T-2 TOFU LOBSTER SAUCE 8.95
In a delicious light sauce with peas, carrot & fresh mushrooms.

T-3 TOFU BLACK BEAN SAUCE* 9.95
TOFU cubes sautéed with red/green bell pepper and white onion.

T-4 ORANGE TOFU* 9.95
Crispy fried, tossed in sauce made with fresh O/J.

SEAFOOD

H-1 HOT BRAISED FISH or SHRIMP* 12.95
In a mildly spicy tomato base sauce.

H-2 SHRIMP WITH LOBSTER SAUCE 12.95
Shrimp in a delicious light sauce with carrot, pea & mushroom.

H-3 BLACKBEAN SAUCE SHRIMP 12.95
Sautéed with fresh jicama and bell pepper. FISH 14.95

H-4 CRISPY SHRIMP** 12.95
Crispy fried and tossed with pungent sauce-packed separately.

H-5 JADE SHRIMP 12.95
Marinated shrimp sautéed in our sauce made from spinach puree.

H-6 CILANTRO FISH -allow 15 minutes 14.95
Fish fillet in a refreshing cilantro sauce.

H-7 CHOW SAN SHEN 14.95
Scallop, shrimp & chicken sautéed in a light brown sauce with seasonal veggies.

H-8 STEAMED ROCK COD FILLET 14.95
Steamed with cilantro, black mushrooms ginger and soy sauce, Or black bean sauce if you prefer. Please allow 15 minutes.



Chow San Shen



Four Green Delight

VEGETABLES

V-1 SAUTEED SPINACH 7.95
Spinach leaves sautéed with a touch (or a lot) of garlic.

V-2 MIXED VEGETABLE PLATE 7.95
STEAMED served with sauce on the side.

V-3 SAUTEED with a touch of garlic.
Broccoli, cabbage, carrot & black mushrooms, etc. market vegetables.

V-4 BROCCOLI WITH OYSTER SAUCE 7.95
Ask for V-5 CHINESE BROCCOLI 8.95 when in season.

V-6 GARLIC EGGPLANT** 8.95
With jicama, bell pepper, wood-ear mushrooms & onions in spicy sauce.

V-7 BASIL EGGPLANT** 8.95
Japanese eggplant sautéed with fresh basil, bean sprout & jalapeno.

V-8 SZECHWAN STRING BEANS** 9.95
Fresh string bean sautéed w/ minced pickled cabbage. A must try.

V-9 ASPARAGUS WITH VERMICELLI 9.95
Sautéed with clear bean noodles with a touch of garlic.

V-10 CURRY VEGETABLE CASSEROLE* 10.95
String bean, mushroom, onion, potato, yam and carrot with curry cooked in old traditional Chinese hot pot. Vegetarian's favorite.

V-11 FOUR GREEN DELIGHT** 8.95
A bed of steamed spinach topped with sautéed string bean, broccoli & hot choy.

FRIED RICE & MORE

H-1 FRIED RICE 6.95
(1)Vegetable (2)Chicken (3)Pork (4)Beef

Stir-fried with white rice. \$1.00 Brown & wild rice \$1.00 extra

(5)Shrimp (6)BBQ Pork add \$1.00 (7)Combination add \$2.00

H-2 SPECIAL BROWN RICE 8.95
Broccoli, carrot and mushrooms stir fried with egg white, brown rice and wild rice mixed.

H-3 B.B. Q. EEL OVER RICE 10.95
Fresh water eel with special sauce over carrot, broccoli and rice.

H-4 WHITE RICE 1.00 12.00 **H-5 BROWN & WILD RICE** 2.00 13.00



Singapore Ricestick

NOODLES

H-1 LO MEIN or H-2 CHOW FUN 7.95
Stir-fried soft noodle or flat rice noodle with shredded cabbage and scallions.

(1)Vegetable (2)Chicken (3)Pork (4)Beef

(5)Shrimp (6)BBQ Pork add \$1.00 (7)Combination add \$2.00

H-3 TAN TAN MEIN** 7.95
Spicy peanut sauce with shredded chicken breast, cucumber, bean sprout and scallion. Vegetarian also available.

H-4 JIA JING MEIN 7.95
Fresh noodles topped with minced chicken in brown sauce, served with shredded cucumber, scallion and carrot.

H-5 EGGPLANT ON NOODLE** 7.95
Stir-fried eggplant & onion in garlic sauce over noodle. Order it spicy if you prefer. (1)CHICKEN add \$1.00 (2)SHRIMP add \$2.00

H-6 SINGAPORE CURRY RICESTICK** 8.95
Thin rice pasta sautéed with onion, scallion, bean sprout, green & red bell pepper and shredded BBQ pork in a light curry sauce.

H-7 PAD THAI** 8.95
Spicy rice noodle stir-fried with shrimp, chicken & eggs. Served with bean sprout & crushed peanuts. Also in H-7 CHICKEN or H-7 TOFU


H-8 PAN FRIED NOODLE or Large Order 10.95
Everyone's favorite noodle dish, a meal by itself!

(1)VEGETABLE (2)CHICKEN (3)BEEF

(5)SHRIMP \$12.95 (2)JUMBO COMBO \$14.00

WE DO NOT USE  IN OUR COOKING

Please let us know your suggestion
techinewok@hotmail.com

BEVERAGES  FOR TAKE OUT
ICED TEA \$2.00 THAI ICED TEA \$2.75
EVIAN WATER \$3.00/ 5.00 PERRIER \$3.00/ 5.00
COKE, DIET COKE, ROOTBEER, SPRITE \$2.00

鍋鍋好味 Clay Pot

1. 把碗肉羹
Fish Clay Pot 13.95
2. 水煮菜團蝦
Boiled Shrimp in Spicy Soup 9.95
3. 西洋菜滾魚球
Fish Ball w/Watercress 8.95
4. 海鮮牛腩
Beef Stew in Soup 9.95
5. 蝦乾淮州大白菜
Boi Choi w/Dry Shrimp 7.95
6. 辣酒蒸花膠
Special Escagot 9.95

田園時蔬 Vegetable

1. 方魚起湯炒芥蘭芯
Chinese Broccoli w/Dry Fish 8.95
2. 腐乳椒熱灼通菜
Ong Choy w/Spiky Bean Curd Sauce 6.95
3. 郊外通菜心
Boiled Tender Green 6.95
4. 蒜片炒大豆苗
Snow Pea Leaves w/Garlic Sauce 9.95
5. 上湯焗菜芯
Tender Green w/Supreme Soup 6.95
6. 醬油灼芥蘭
Broccoli w/Oyster Sauce 6.95
7. 特式四寶蔬
Four Delicate Vegetable 9.95
8. 魚肚扒滑雞
Fish Maw w/Vegetable 8.95

粥 Porridge

1. 生滾田雞粥
Frog Porridge 6.95
2. 生滾鮮魚片粥
Fish Porridge 4.95
3. 金銀蛋肉碎粥
Ground Meat w/Egg Porridge 3.95
4. 粟米花生粥
Fish & Peanut Porridge 3.95
5. 菜干豬骨粥
Pork Bone w/Preserved Vegetable Porridge 3.95

湯粉/麵 Noodle, Rice Noodle in Soup

1. 雙乳滑麵/河
Double Ball Noodle / Rice Noodle in Soup 3.95
2. 牛腩桂林米粉
Beef Stew Vermicelli in Soup 3.95
3. 牛腩滑麵/河
Beef Stew Noodle / Rice Noodle in Soup 3.95
4. 雲吞滑麵/河
Wonton Noodle / Rice Noodle in Soup 3.95
5. 豬手滑麵/河
Pig Feet Noodle / Rice Noodle in Soup 3.95
6. 火鴨滑麵/河
Duck Noodle / Rice Noodle in Soup 3.95

炒粉/炒麵/炒麵 Chow Fun, Chow Mein & Fried Rice

1. 招牌炒麵
House Special Chow Mein 7.95
2. 海鮮炒麵
Seafood Chow Mein 7.95
3. 菜膽蝦炒麵
Shrimp Chow Mein w/Vegetable 7.95
4. 牛肉炒麵
Beef Chow Mein 5.95
5. 黑椒牛柳絲炒麵
Shredded Beef Chow Mein w/Black Pepper Sauce 6.25
6. 雞肉炒麵
Chicken Chow Mein 5.95
7. X.O. 干燒伊麵
E-Fu Noodle w/X.O. Sauce 6.95
8. 茄子肉碎伊麵
Pan Fried E-Fu Noodle w/Minced Meat & Eggplant 6.95
9. 滑蛋蝦炒河
Shrimp and Egg Chow Fun 7.95
10. 豉椒魚片河
Fish Fillets Chow Fun w/Black Bean Sauce 6.95
11. 干炒牛河
Beef Chow Fun with Dark Soy Sauce 5.95
12. 豉汁牛河
Beef Chow Fun with Black Bean Sauce 5.95
13. 菜膽牛河
Beef Chow Fun with Tender Green 5.95
14. 星洲炒粿河
Singapore Style Chow Fun 5.95
15. 星洲炒米粉
Singapore Style Rice Noodle 5.95
16. 泰式炒米粉
Rice Noodle Thai Style 6.50
17. 招牌炒飯
House Special Fried Rice 8.95
18. 揚州炒飯
Yang Chow Fried Rice 5.95
19. 鹹魚雞粒炒飯
Diced Chicken w/Salt Fish Fried Rice 6.95
20. 芥蘭黑味粒炒飯
Diced Preserved Meat & Broccoli Fried Rice 5.95



*Hot & Spicy

甜品 Asian Special Desserts

1. 紅蓮蓮子糖雪蛤
hasinai w/Lotus Seeds & Red Date 4.95
2. 南北杏雪耳飲木瓜
White Fungi w/Papaya & Almond 3.95
3. 鮮奶燉蛋
Steamed Egg w/Milk 2.50

凍糕 / 布丁 Cold Desserts / Pudding

1. 椰香芋頭糕
Coconut Taro Jello 1.95
2. 晶瑩紅豆糕
Red Bean Jello 1.95
3. 咖啡西米糕
Coffee and Tapioca Jello 1.95
4. 鮮西瓜果凍
Fresh Watermelon Fruit Jelly 1.95
5. 鮮龍眼果凍
Fresh Longans Fruit Jelly 1.95
6. 鮮哈密瓜果凍
Fresh Cantaloup Fruit Jelly 1.95
7. 鮮荔枝果凍
Fresh Lychee Fruit Jelly 1.95
8. 鮮雜果凍
Fresh Mixed Fruit Jelly 1.95
9. 龜板膏
Heibal Jelly 1.95
10. 芒果布丁
Mango Pudding 1.95
11. 西米布丁
Tapioca Pudding 1.95
12. 榴槤布丁
Durian Pudding 1.95

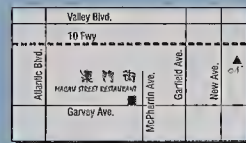
糖水 / 糯米糕 Hot Desserts

1. 椰香紫米海底椰
Black Sticky Rice w/Coconut 1.95
2. 香滑芝麻糊
Sesame Paste 1.95
3. 海帶綠豆沙
Seaweed and Green Bean 1.95
4. 豆腐花
Tofu Pudding 2.50
5. 雙皮奶
Steamed Milk w/Egg 2.50
6. 楊枝金露
Mango w/Coconut & Milk 2.50
7. 花生椰絲糯米糍
Peanut and Coconut Mochi 2.50
8. 紅豆西米糯米糍
Red Bean and Tapioca Mochi 2.50
9. 黑芝麻糯米糍
Sesame Sticky Rice Mochi 2.50
10. 清式炒奶皇
Steamed Sweet Taro 5.95/8.95
11. 潮式芋泥
White Nut & Mashed Taro 5.95

澳門街 MACAU STREET RESTAURANT

429 W. Garvey Avenue
Monterey Park, CA 91754
Tel: (626) 288-3568
Fax: (626) 288-3208

Open 7 Days A Week
11:00 am ~ 1:00 am



*八寶辣醬 Stewed 8 Precious in Soy Bean Gvrey (Spicy) .. 8.20
梅菜扣肉 Pork and Salted Vegetable in Brown Sauce .. 7.45
紅燒獅子頭 Lion Head (4 Meatballs with Cabbage) 8.70
雪菜肉絲豆腐 Sautéed Vegetable with Shredded Pork and Bean .. 7.20

蝦炒肉絲 Shanghai Shredded Pork 6.40
★肉絲上湯 Vermicelli and Ground Meat (Spicy) 6.40
椒鹽排骨 Sweet and Sour Pork Chops 7.80
椒鹽排骨 Pepper Salt Pork Chops 7.50

炒五丁 Five Special Ingredients (Shrimp, Chicken and Beef) 7.70
咸菜肉絲 Pork and Salted Vegetables 6.40
四川辣肉 Speshuan Pork (Spicy) 7.25
紅燒肉絲 Shredded Pork in Brown Sauce 7.40
古法肉 Sweet and Sour Pork 6.50
咸菜百葉肉絲 Shredded Pork, Salted Vegetable and Bai-Yeh 7.95
炒雙花 Squid and Pork Kidneys 6.95
炒蹄花 Pork Kidneys 6.40

Eggs and Vegetables

蝦仁炒蛋 Shrimp Foo Young 6.25
牛肉炒蛋 Beef Foo young 5.25
火腿炒蛋 B-B-O Pork Foo Young 5.25
肉絲炒蛋 Pork Foo Young 5.25
干菜四季豆 Dry Sautéed String Beans 5.25
清炒菠菜 Sautéed Spinach 5.50
清炒菜心 Sautéed Chinese Greens 5.50
清炒苔菜 Sautéed Broccoli 5.50
飛達素 Buddha's Feast 5.50
炒雙冬 Mushrooms and Bamboo Shoots 6.80
蝦仁豆腐 Shrimp with Bean Curd 6.20
家常豆腐 Spicy Bean Curd 5.70
麻婆豆腐 Szechuen Bean Curd (Spicy) 5.50
奶油白菜 Creamed Chinese Vegetables 5.50
開洋白菜 Cabbage with Fried Shrimp 6.00
咸菜絲皮 Vermicelli Pieces and Salted Vegetables 6.40
素雞木耳 Vegetarian Chicken with Mushrooms 6.60
素雞菜心 Vegetarian Chicken with Chinese Greens 6.60
鹽焗茄子 Spicy Eggplant and Shredded Pork 6.20
清蒸魚 Kieu-Fu (Vegetarian Dish) 6.40
蝦子豆腐 Shrimp Eggs and Bean Curd 5.50
雪菜冬菇 Sautéed Vegetables and Bamboo Shoots 6.60
清炒苔菜 Sautéed Broccoli 6.40
清炒蘆筍 Sautéed Fresh Asparagus (in Season Only) .. Seasonal

A La Carte Specials

Served 11:30 - 5:00

芥蘭牛肉 Beef with Broccoli 4.50
四川辣肉 Pork Szechuen Style 4.50
★菜香肉絲 Szechuen Shredded Pork (Spicy) 4.50
★干炒牛肉絲 Sautéed Shredded Beef (Spicy) 4.60
★宮保雞丁 Spiced Orled Chicken 4.60
醬爆雞丁 Diced Chicken in Brown Sauce 4.85
洋葱牛肉絲 Beef with Onions 4.20
四季豆牛肉 Beef with String Beans 4.60
麻婆豆腐 Szechuen Bean Curd 4.30
魚香茄子 Spicy Eggplant and Shredded Pork 4.30
乾煸四季豆 Dry Sautéed String Beans 4.30
清炒菠菜 Sautéed Spinach 4.30
清炒菜心 Sautéed Chinese Greens 4.30
木須肉 Moo-Shi Pork (2) 3.95
咕老肉 Sweet and Sour Pork 4.50
★麻辣豆腐 Shredded Pork Stomach (Spicy) 3.95
★肉絲上湯 Vermicelli and Ground Meat (Spicy) 4.20

Chow Mein

Chicken Chow Mein 5.85
Pork Chow Mein 5.75
Beef Chow Mein 5.85
Shrimp Chow Mein 7.10

Chop Suey

Chicken Chop Suey 6.85
Pork Chop Suey 5.75
Beef Chop Suey 5.85
Shrimp Chop Suey 7.10

Fried Rice

B-B-O Pork Fried Rice 4.85
Shrimp Fried Rice 6.85
Beef Fried Rice 5.15
Yong Chou Fried Rice 6.30
Steamed Rice 0.60

| | | | |
|-----------|------------|------------|------------|
| 三鮮飯 4.80 | 八寶辣醬飯 4.70 | 蝦仁兩面黃 6.20 | 鍋貼 4.25 |
| 海鮮飯 5.70 | 雪菜肉絲飯 4.70 | 三鮮兩面黃 6.25 | 春卷 3.65 |
| 什錦飯 4.60 | 燒魚飯 4.70 | 上海炒年糕 5.85 | 薄餅 .50 |
| 蝦飯 4.70 | 肉絲兩面黃 5.50 | 上海湯年糕 4.85 | 油豆腐粉條 4.85 |
| 排骨飯 4.70 | 牛肉兩面黃 5.70 | 小籠包 4.25 | 蒸餃 4.50 |
| 上海湯飯 4.70 | | 花捲 0.70 | |

Shanghai Dinner

\$9.95 Per Person

Soup
Soup of the Day
Appetizer
Egg Roll, B-B-O Pork and Fried Rice
2 Tossou
1. Chicken Chow Mein
2. Sweet and Sour Pork
3. Tossou Add
4. Tossou Add
4. Sautéed Shrimp

Pekingese Dinner

\$10.95 Per Person

Soup
Soup of the Day
Appetizer
Egg Roll, Aromatic Beef and Fried Rice
2 Tossou
1. Beef with China Peas
2. Spicy Orled Chicken
3 Tossou Add
3. Shrimp with Tomato Sauce
4 Tossou Add
4. Sweet and Sour Pork

★ HOT & SPICY

MANDARIN
SHANGHAI RESTAURANT

齋味美海上

970 North Broadway
Mandarin Plaza No. 114
Los Angeles, Calif. 90012
Tel. (213) 625-1195

ORDERS TO TAKE OUT
OPEN 7 DAYS

歡迎外賣
Take Out & Delivery
213-625-1195

| Hot Appetizers | |
|----------------|---|
| 炸 蝦 | Fried Shrimp 4.95 |
| 春 卷 | Spring Rolls (4) 3.65 |
| 椒 鹽 排 骨 | Spare Ribs Shanghai Style 3.65 |
| 鍋 貼 | Fried Dumplings (6) 4.25 |
| 蒸 餃 | Steamed Dumplings (6) 4.25 |
| 小 籠 包 | Juicy Shanghai Steamed Dumplings 4.25 |
| 艾 燒 | B-B-Q Pork 6.00 |
| 特 鮮 魷 | Deep Fried Fresh Squid 6.00 |
| 特 賣 吞 | Fried Wonton 4.45 |
| 特 生 燒 | Fried Oysters 6.10 |

| Cold Appetizers | |
|-----------------|--|
| 素 鴨 | Vegetable Duck 6.75 |
| 拌 海 寶 皮 | Jelly Fish 13.70 |
| 五 香 鴨 皮 | Smoked Fish 5.70 |
| 鎮 江 肴 肉 | Ching King Cured Pork 6.40 |
| 五 香 牛 肉 | Roast Aromatic Beef Slices 6.40 |
| 素 太 腿 | Vegetable Ham 6.20 |
| 醉 雞 | Wined Chicken 6.20 |
| 陳 白 菜 | Pickled Cabbage (Spicy) 4.70 |
| 涼 拌 牛 燒 | Shredded Bean Cakes and Celery 6.40 |
| 圓 耳 西 芹 | Celery 4.70 |
| 雞 分 凍 | Chicken Salad 5.95 |
| 雙 絲 麵 | Double Combination Plate 10.45 <small>Jelly Fish Add 7.50</small> |
| 三 鮮 盤 | Triple Combination 15.50 <small>Jelly Fish Add 7.50</small> |
| 大 拼 盤 | Deluxe Assorted Cold Cuts 32.00 |
| 計 景 大 拼 盤 | Assorted Delicacy Cold Cuts 43.50 |

| Earthen Pot | |
|-------------|--|
| 砂 鍋 魚 頭 | Fish Head Earthen Pot Seasonal |
| 砂 鍋 黃 魚 | Yellow Fish Earthen Pot Seasonal |
| 砂 鍋 蹄 子 蹄 | Meat Ball Earthen Pot 10.90 |
| 砂 鍋 什 錦 白 菜 | Assorted Meat and Vegetables Earthen Pot 11.25 |
| 砂 鍋 雞 馬 蹄 | 11.75 |

| Soup | |
|------------|---|
| 肉 燥(什錦)豆腐羹 | Shredded Pork with Bean Curd Soup 6.40 |
| 雞 絲 湯 | Hot and Sour Soup 5.95 |
| QIA)鴨(鴨)翅湯 | Shrimp or Chicken and Sizzling Rice Soup 6.70 |
| 三 鮮 牛 筋 湯 | Three Flavored Dry Bean Cakes Soup 6.60 |

| | |
|---------------|---|
| 特 選 月 餅 湯 | Pickled Vegetable and Pork Soup 5.20 |
| 雪 菜 蛋 花 湯 | Seaweed Egg Flower Soup 5.95 |
| 蟹 肉 蓮 子 湯 | Crab Meat with Asparagus 7.20 |
| 大 腿 冬 瓜 湯 | Ham and Winter Melon Soup 5.20 |
| 三 鮮 鹹 巴 魚 | Three Flavors and Sizzling Rice Soup 7.40 |
| 白 菜 咸 肉 豆 腐 湯 | Salted Meat, Chinese Greens and Bean Curd Soup 5.40 |
| 菠 菜 豆 腐 湯 | Spinach and Bean Curd Soup 4.15 |
| 寫 雲 吞 湯 | Wor Wonton Soup 5.90 |
| 雞 茸 玉 冰 湯 | Diced Chicken and Corn Soup 5.40 |
| 燕 窩 湯 | Bird's Nest Soup 6.85 |
| 蟹 肉 夾 桃 湯 | Sherk Pin with Crab Meat Soup 26.00 |

| Fowl | |
|-----------|--|
| 北 京 鴨 | Peking Duck 24.80 |
| 樟 茶 鴨 | Tee Smoked Duck (Half) 11.50 |
| 香 林 鴨 | Crisp Duck (Half) 10.90 |
| 酒 沙 雞 | House Special Chicken 6.70 |
| *公 仔 雞 丁 | Spiced Diced Chicken 6.70 |
| 醬 爆 雞 丁 | Diced Chicken in Brown Sauce 7.20 |
| *辣 子 雞 丁 | Spicy Diced Chicken 6.70 |
| 雙 冬 雞 片 | Sliced Chicken with Bamboo Shoots and Black Mushrooms 7.70 |
| 湘 江 子 雞 | Shang-Kang Chicken (chunks) 7.95 |
| *辣 子 雞 塊 | Spicy Chicken in Sour Sauce (Chunks) 7.95 |
| 雞 片 燻 巴 菜 | Chicken and Sizzling Rice 6.70 |
| 生 炒 雞 絲 | Seuteed Shredded Chicken 7.70 |
| 魚 香 雞 絲 | Szechuen Shredded Chicken 7.70 |

| Sea Food | |
|---------------|---|
| Shrimp | |
| 清 炒 蝦 | Seuteed Shrimp 9.95 |
| *干 燒 蝦 | Shrimp in Tomato Sauce 9.95 |
| *宮 保 蝦 | Spiced Shrimp 9.95 |
| 酒 炒 蝦 | House Special Shrimp 9.95 |
| 豉 汁 蝦 | Shrimp in Black Bean Sauce 9.95 |
| 油 爆 蝦 | Shang-Yee Shrimp (Spicy) 10.20 |
| 古 老 蝦 | Sweet and Sour Shrimp 9.95 |
| 蝦 仁 燻 巴 菜 | Shrimp and Sizzling Rice 9.95 |
| 香 豆 蝦 | Shrimp with Snow Peas 9.90 |
| *椒 鹽 中 蝦 | Stir Fried Whole Shrimp (Special Sell) 11.75 |
| 香 炒 蝦 | House Special Shrimp 10.50 |
| 豉 汁 炒 蝦 | Shrimp with Black Bean Sauce 10.05 |
| 豉 汁 蒸 蝦 | Steamed Shrimp with Black Bean Sauce (in Shell) 10.00 |
| * HOT & SPICY | |

| | |
|-------------|---|
| 鹽 酥 中 蝦 | Stir Fried Whole Shrimp (Special Sell) 11.95 |
| 炒 蝦 雞 | Shrimp and Kidneys 8.35 |
| 脆 皮 蝦 雞 | Shrimp and Kidneys with Bean Curd Sheets 6.35 |
| 鮮 薑 荷 粉 蝦 雞 | Shrimp with Fresh Asparagus 9.25 |

| Fish | |
|--------------|--|
| 煎 黃 魚 片 | Fried Yellow Fish Wrapped in Bean Curd Sheets (in Pieces) 9.25 |
| 南 乳 黃 魚 | Golden Fried Yellow Fish (in Pieces) 9.65 |
| 大 蒜 鮑 魚 | Roast Cat Fish and Garlic (Whole) Seasonal |
| *干 燒 魚 (石斑) | Dry Braised Yellow Fish (Whole) Seasonal |
| 紅 燒 黃 魚 | Roast Yellow Fish (Whole) Seasonal |
| 紅 燒 黃 魚 | Roast Fish and Vermicelli Places Seasonal |
| 粉 皮 燒 魚 | Yellow Fish Soup with Bean Curd Seasonal |
| 大 蒜 黃 魚 | Yellow Fish (Whole) Seasonal |
| 香 蔥 魚 | Steamed Fish (Whole) Seasonal |
| 豆 腐 魚 片 | Sweet and Sour Fish (Whole) Seasonal |
| 鹹 魚 鮮 菇 (鮑魚) | Cat Fish Seasonal |
| 黃 魚 片 | Yellow Fish Seasonal |
| 安 氏 鮮 菇 (鮑魚) | Sauteed Fish Fillets (in Sauce) 7.95 |
| 生 炒 魚 片 | Sauteed Fish Fillet Szechuen Style 7.95 |
| 魚 香 魚 片 | Boneless Fish Slice in Sweet and Sour Sauce 6.65 |
| 梅 桂 魚 塊 | Braised Fish Tail 6.50 |

| Crab & Lobster | |
|----------------|--|
| 豉 汁 肉 蟹 | Crab in Garlic Black Bean Sauce 17.00 |
| 蔥 薑 肉 蟹 | Crab with Green Onions 17.00 |
| 薑 爆 肉 蟹 | Crab in Brown Sauce 17.00 |
| *椒 鹽 肉 蟹 | Crab with Special Self 17.00 |
| *干 燒 龍 蝦 | Dry Braised Lobster Advance Order Only |
| 各 類 龍 蝦(龍蝦) | Live Lobster Advance Order Only |

| Others | |
|-------------|---|
| 煎 炸 原 隻 帶 子 | Double Fried Scallops (Each) 2.20 |
| 雙 冬 牛 貝 | Fresh Scallops with Mushrooms and Bamboo Shoots 11.70 |
| 魚 香 牛 貝 | Fresh Scallops in Garlic Sauce 11.70 |
| *椒 鹽 鮮 魷 | Pepper Salt Squid 6.85 |
| 鮮 魷 鮮 魷 | Deep Fried Fresh Squid 5.65 |
| 薑 爆 鮮 魷 | Squid in Brown Sauce 6.95 |
| *公 仔 雞 魷 | Spicy Squid 6.95 |
| 魚 香 生 燒 | Oyster with Green Onions 6.50 |
| 鮮 生 燒 | Fried Oysters 5.65 |

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| 白 灼 卷 蔬 絲 | Steamed King Clams Seasonal |
| 蝦 子 海 參 | See Cucumbers with Shrimp Eggs 12.25 |
| 紅 燒 海 參 | See Cucumbers 12.35 |
| 鮑 魚 冬 菇 | Mushrooms with Abalone 17.60 |
| 炒 雙 鮮 | Squid and Scallops 9.85 |
| 炒 三 鮮 | Sauteed Three Flavors (Shrimp, Abalone and Sea Cucumbers) 11.95 |
| 三 鮮 鹹 巴 菜 | Three Flavors and Sizzling Rice 10.50 |
| 蒜 黃 鹹 仁 百 葉 | Leeks with Shrimp Bat-Yeh 9.95 |
| 海 味 三 鮮 | Three Flavors Sea Food (Shrimp, Scallops and Fish Fillets) 10.50 |
| 紙 包 沙 茶 魚 片 | Squid in Sha-Cha Sauce on Sizzling Platter ... 8.95 |
| 紙 包 海 鮮 | Our Special Sea Food Volcano on Sizzling Platter 10.50 |
| 紙 包 沙 茶 雙 片 (牛貝牛貝) | Scallops & Beef with Sha-Cha Sauce on Sizzling Platter 10.25 |

| Beef | |
|-------------|--|
| 蒙 古 牛 肉 | Mongolian Beef 6.90 |
| *辣 皮 牛 肉 | Tangy Beef 8.70 |
| 醬 爆 牛 肉 丁 | Diced Beef in Brown Sauce 7.20 |
| 紅 燒 牛 筋 | Braised Beef Tendon 7.90 |
| 雙 菇 牛 肉 | Beef with Mushrooms 6.70 |
| 青 椒 牛 肉 | Beef with Green Peppers 6.40 |
| 雞 豆 牛 肉 | Beef with Snow Peas 7.60 |
| 芥 蘭 牛 肉 | Beef with Broccoli 6.70 |
| 芝 心 牛 肉 | Beef with Chinese Greens 6.40 |
| 蕃 茄 牛 肉 | Tomato Beef 6.40 |
| 豆 腐 牛 肉 | Beef with Bean Curd 6.20 |
| *咖 喱 牛 肉 | Curry Beef 6.40 |
| 燒 油 牛 肉 | Sliced Beef in Oyster Sauce 6.65 |
| 海 鮮 牛 肉 | House Special Beef 7.70 |
| *干 炒 牛 肉 絲 | Sauteed Shredded Beef (Spicy) 6.90 |
| 鮮 薑 荷 粉 牛 肉 | Beef with Fresh Asparagus 6.05 |
| 洋 蔥 牛 肉 絲 | Beef with Onions 6.40 |
| 粉 絲 牛 肉 絲 | Beef with Vermicelli 6.40 |
| 炒 雙 片 | Beef and Scallops 9.70 |
| 咸 菜 百 葉 | Salted Vegetable and Bat-Yeh 7.60 |

| Pork | |
|-----------|---|
| 水 滷 肉 | Mao-Shi Pork (4) 7.25 |
| 蒜 豆 肉 絲 | Leeks and Shredded Pork 6.40 |
| 香 干 肉 絲 | Shredded Dry Bean Cakes and Pork 6.70 |
| 三 鮮 煮 干 絲 | Three Flavors Bean Curd Strips 9.80 |
| 魚 香 肉 絲 | Szechuen Shredded Pork (Spicy) 6.40 |

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| 66. 椒鹽大蝦球 | Salt Baked Prawns (Hot) | 13.50 |
| 67. 椒鹽焗中蝦 | Salt Baked Shrimps w/ Shells (Hot) | 9.50 |
| 68. 蒜茸明蝦卷 | Fried Prawns w/ Walnuts in Special Sauce | 13.50 |
| 69. 合時銀湖蟹 | Crab Meat Sautered w/ Egg White | 15.00 |
| 70. 油泡雙魷 | Sautered Fresh & Dried Squids | 8.00 |
| 71. 蒜茸鮮魷 | Sautered Fresh Squids in Black Bean Sauce | 8.00 |
| 豬、牛肉類 Beef | | |
| 72. 京都排骨 | Spare Ribs Peking Style | 8.00 |
| 73. 椒鹽排骨 | Spare Ribs w/ Spicy Salt (Hot) | 8.00 |
| 74. 香煎豬扒 | Pan Fried Pork Chop | 8.50 |
| 75. 豉汁煎豬扒 | Pan Fried Pork Chop in Black Bean Sauce | 8.50 |
| 76. 蒜茸豉汁肉 | Sweet & Sour Pork | 8.00 |
| 77. 鹹魚蒸肉餅 | Steamed Minced Pork w/ Salted Fish | 8.50 |
| 78. 中式牛柳絲 | Stratted Fillet of Beef (Chinese Style) | 8.50 |
| 79. 蔥爆牛柳絲 | Sautered Shredded Beef w/ Green Onion | 8.50 |
| 80. 蔥爆牛柳絲 | Sautered Shredded Beef w/ Dried Scallops & Pine Nuts | 8.50 |
| 81. 椒鹽牛柳絲 | Shredded Beef w/ Spicy Salt (Hot) | 8.50 |
| 82. 雀巢味菜牛柳絲 | Sautered Shredded Beef w/ Preserved Vegetables in Crispy Nest | 9.00 |
| 83. 蜜汁牛仔骨 | Beef Short Ribs w/ Black Pepper | 10.00 |
| 84. 蔥爆炒牛肉 | Sautered Beef w/ Flour Crispy | 8.50 |
| 85. 蒙古牛肉 | Mongolian Beef (Hot) | 8.50 |
| 雞、鴨、鵝類 Poultry | | |
| 86. 金牌炸子雞 | Roasted Chicken | (Whole) 18.00 (Half) 9.00 |
| 87. 碧綠川椒雞 | Spicy Chicken w/ Tender Green | 8.50 |
| 88. 快紅辣子雞 | Chicken w/ Hot Pepper (Hot) | 8.50 |
| 89. 銀椒豆豉雞球 | Sizzling Chicken in Black Bean Sauce | 8.50 |
| 90. 西檸煎軟雞 | Chicken in Lemon Sauce | 8.50 |
| 91. 脆皮炒雞丁 | Sautered Diced Chicken w/ Cashew Nuts | 8.50 |
| 92. 宮保雞丁 | Kung Poo Chicken (Hot) | 8.50 |
| 93. 金華玉樹雞 | Steamed Chicken w/ Virginia Ham | (Half) 13.00 |
| 94. 雙耳炒鴨肫 | Sautered Squab Fillet w/ Fungus & Tender Green | (Whole) 16.00 |
| 95. 紅燒乳鴨 | Braised Duck w/ Seafood & Vegetables | (Whole) 12.00 |
| 96. 八寶扒大鴨 | Braised Duck w/ Seafood & Vegetables | (Whole) 27.00 (Half) 14.00 |
| 97. 蒜茸炒鴨片 | Sautered Duck Meat w/ Pineapple | 8.50 |

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| 煲仔類 Clay Pot Dish | | |
| 98. 烏路排骨煲 | Special Spare Ribs (Wu Shi Style) | 9.00 |
| 99. 黑椒香雞雞煲 | Sizzling Chicken in Black Pepper Sauce | 7.50 |
| 100. 混合菜煲 | Braised Mixed Vegetable | 7.50 |
| 101. 薑蔥生蠔煲 | Braised Oyster w/ Ginger & Green Onion | 8.50 |
| 102. 魚香茄子煲 | Eggplant w/ Minced Pork in Hot Sauce | 7.50 |
| 103. 紅燒靚腩煲 | Braised Rock Cod | 7.50 |
| 104. 鹹魚肉炆豆腐煲 | Minced Pork & Tofu w/ Salted Fish | 7.50 |
| 105. 蝦子炒麵中蝦煲 | Shrimps & Vermicelli w/ Shrimp Roe | 9.50 |
| 蔬菜豆腐類 Vegetables & Tofu | | |
| 106. 時菜炒豆腐 | Chinese Broccoli w/ Oyster Sauce | 7.50 |
| 107. 象拔蚌炒時菜 | Braised Assorted Vegetables | 7.50 |
| 108. 蟹肉扒雙菇 | Seasonal Vegetables w/ Crab Meat | 8.50 |
| 109. 蔥爆扒雙菇 | Seasonal Vegetables w/ Virginia Ham | 8.00 |
| 110. 北菇扒菜膽 | Seasonal Vegetables w/ Black Mushroom | 8.00 |
| 111. 蝦米煎臘三寶 | Sizzling Cured & Bell Pepper w/ Eggplant | 8.50 |
| 112. 麻婆豆腐 | Tofu w/ Minced Pork in Chili Sauce | 7.50 |
| 113. 豉汁豆腐 | Pan Fried Minced Tofu 'Pei Par' Style | 8.00 |
| 114. 百花蒸豆腐 | Steamed Tofu w/ Shrimps w/ | 7.50 |
| 115. 紅燒豆腐 | Braised Tofu w/ Vegetables | 7.00 |
| 116. 脆皮炸豆腐 | Deep Fried Crispy Tofu | 6.00 |
| 粉、麵、飯類 Noodles & Rice | | |
| 117. 香滑滑口麵絲炒飯 | Fried Rice w/ Dried Scallops, Egg White & Cilantro | 11.00 |
| 118. 福運炒飯 | Fook Kin Fried Rice | 11.00 |
| 119. 鹹魚雞粒炒飯 | Fried Rice w/ Diced Chicken & Salted Fish | 8.50 |
| 120. 揚州炒飯 | Yang Chow Fried Rice | 7.00 |
| 121. 生炒牛肉飯 | Fried Rice w/ Minced Beef | 7.00 |
| 122. 蟹黃炒飯 | Fried Rice w/ Two Flavors | 10.00 |
| 123. 蟹肉干燒伊麵 | Braised E-Fu Noodles w/ Crab Meat | 8.00 |
| 124. 黑椒牛柳燒伊麵 | Pan Fried Noodles w/ Beef in Black Pepper Sauce | 8.00 |
| 125. 海鮮味伊麵 | Pan Fried Noodles w/ Seafood | 9.00 |
| 126. 豉油皇炒麵 | Fried Noodles w/ Supreme Soya Sauce | 7.00 |
| 127. 豆洲炒食刁 | Chow Fun Singapore Style (Rice Noodles) | 8.00 |
| 128. 蒜茸牛蒡炒米 | Pan Fried Vermicelli w/ Minced Beef & Preserved Vegetable | 8.00 |
| 甜品類 Dessert | | |
| 129. 各式糖水 | Special Dessert of the Day (Per Person) | 1.00 |
| 130. 當家芝麻球 | Sesame Balls (5 Pcs.) | 5.00 |
| 131. 時果赤甸 | Fresh Fruit Pudding (Per Person) | 2.50 |

Welcome to

MAYFLOWER
RESTAURANT GROUP
五月花酒家集團

三花富貴樓
五月花酒家集團

OPEN 7 DAYS

Business Hour:

Mon - Friday Sat, Sun & Holiday
11:00 a.m. - 2:30 p.m. 10:00 a.m. - 2:30 p.m.
5:00 p.m. - 9:30 p.m. 5:00 p.m. - 9:30 p.m.

Lunch time have Dim Sum Supply for every day.
每日午餐供應點心

Tel: (415)387-8338
Fax: (415)387-1760

6255 GEARY BLVD. (NEAR 27TH AVE.)
SAN FRANCISCO, CA 94121

午市特價套餐
Lunch Special

A

\$7.00

1. Soup Of The Day
2. Barbecued Spare Ribs
3. Sautéed Seafood in Black Bean Sauce
4. Yang Chow Fried Rice
5. Dessert

B

\$6.50

1. Soup Of The Day
2. Egg Rolls
3. Mongolian Beef
4. Yang Chow Fried Rice
5. Dessert

C

\$6.00

1. Soup Of The Day
2. Fried Won Ton
3. Chicken w/Vegetables
4. Yang Chow Fried Rice
5. Dessert



燒味頭類 Appetizers

1. 燒味拼盤 Special Assorted Appetizers 13.00
2. 燒味拼盤 Barbecued Combination 12.00
3. 花雕醉雞 Cold Chicken in Wine Sauce 6.50
4. 佛手燒蹄 Sliced Cold Pork Shank 6.50
5. 川燒牛腩 Sliced Cold Beef Tendons 6.50
6. 脆皮魚翅 Jelly Fish 6.50
7. 脆皮燒鴨 Roasted Duck 6.50
8. 蜜汁叉燒 Barbecued Pork 6.50
9. 香燒排骨 Barbecued Spare Ribs 6.50
10. 小八爪魚 Japanese Small Octopus 6.50
11. 北京片皮鴨 Peking Duck (Whole) 每只 23.00
12. 芝麻子雞翅 Sesame Chicken Salad 9.00
13. 芝士蟹肉雲吞 Crab Meat Won Ton with Cheese 8.00
14. 酥炸鳳尾蝦 Deep Fried Shrimps 8.00
15. 菜片乳鴿絲 Minced Squab with Lettuce 11.00
16. 椒鹽鮮魷 Deep Fried Seafood in Crispy Nest 12.00
17. 酥炸雲吞 Fried Won Ton 6.00
18. 脆皮春卷 Egg Rolls 6.00

湯羹類 Soup

19. 原盅生料翅湯 Soup Of The Day 9.00
20. 鮮菇雞片湯 Straw Mushroom & Sliced Chicken Soup 7.50
21. 常菜海鮮豆腐湯 Seafood Soup w/ Seafood & Tofu 7.50
22. 葱香湯 Wan Ton Soup 6.50
23. 酸辣湯 Hot & Sour Soup 6.50
24. 冬菇燒柱菜 Dried Scallop Soup w/ Bamboo Shoot 9.00
25. 竹笙海皇羹 Seafood Soup w/ Bamboo Pith 9.00
26. 西湖牛肉羹 Minced Beef Soup w/ Egg White 7.50
27. 蟹肉粟米羹 Sweet Corn Soup w/ Crab Meat 7.50
28. 蟹肉魚肚羹 Fish Maw Soup w/ Crab Meat 8.50
29. 蓮皇豆腐燒柱羹 Dried Scallop Soup w/ Chinese Chive & Tofu 7.50

鮑參翅類

Shark's Fin & Abalone

30. 紅燒大鮑翅 Braised Superior Shark's Fin Soup w/ Brown Sauce (Per Person) 每位 35.00
31. 高湯大鮑翅 Superior Shark's Fin Soup (Per Person) 每位 35.00
32. 紅燒雞絲翅 Shark's Fin Soup w/ Shredded Chicken (Per Person) (Per Person) 每位 14.00
33. 紅燒蟹肉翅 Shark's Fin Soup w/ Crab Meat (Per Person) 每位 15.00

34. 原只鮮皇膏品 Braised Whole Abalone w/ Oyster Sauce 特價
35. 金銀鮮鮑片 Braised Sliced Abalone w/ Fish Maw 30.00
36. 碧綠鮮鮑片 Braised Sliced Abalone w/ Tender Greens 25.00
37. 海參扒鮑片 Braised Sliced Abalone w/ Sea Cucumber 30.00
38. 蝦子扒海參 Braised Sea Cucumber w/ Shrimp Roe 13.00
39. 碧綠北菇海參 Braised Sea Cucumber w/ Black Mushroom & Tender Greens 13.00

海鮮類 Seafood

40. 蒜茸蒸龍蝦 Steamed Lobster in Garlic Sauce 特價
41. 上海揚州蝦 Baked Lobster in Supreme Broth 特價
42. 湖南大干蟹 Baked Crab (Hunan Style) (Hot) 特價
43. 魚香津鮮蟹蟹 Crab & Vermicelli in Chili Sauce in Clay Pot 特價
44. 蝦子凍雞片蟹 Baked Crab w/ Vermicelli & Shrimp Roe 特價
45. 雞油紹酒蟹蟹 Steamed Crab in Chinese Wine Sauce 特價
46. 干煎大龍利 Deep Fried Sole 特價
47. 清蒸大龍利 Steamed Sole 特價
48. 貴妃龍利蟹 Sautéed Fillet of Sole & Deep Fried Bones 特價
49. 清蒸大石斑 Steamed Rock Cod 特價
50. 清蒸大帶魚 Steamed Black Head Fish 特價
51. 豉汁蒸鮮魚 Steamed Cat Fish in Black Bean Sauce 特價
52. 油浸大鯽魚 Deep Fried Cat Fish 特價
53. 白灼象拔蚌 Par Boiled Geoduck 特價
54. 五柳石斑球 Deep Fried Fillet of Rock Cod in Sweet & Sour Sauce 8.50
55. 豉椒清斑球 Sautéed Fillet of Rock Cod in Black Bean Sauce 8.50
56. 豉汁蒸鮮蟹 Steamed Oyster in Black Bean Sauce 9.00
57. 酥炸生蠔 Deep Fried Oyster 8.50
58. 豉椒炒大蝦 Sautéed Claws in Black Bean Sauce 8.00
59. 豉椒鮮帶子 Sautéed Scallops w/ Dried Scallops & Pine Nuts 12.50
60. 川香爆螺花 Sautéed Conch in Chili Bean Sauce (Hot) 15.00
61. 椒泡雙貝 Sautéed Conch & Scallops 15.00
62. 碧綠炒螺片 Sautéed Conch w/ Tender Greens 12.50
63. 椒花大蝦球 Sautéed Crystal Prawns 14.50
64. 脆幼拼蝦球 Sautéed Prawns w/ Crispy Fried Maki 13.50
65. 四川鮮蝦仁 Sautéed Shrimps Szechuan Style (Hot) 12.50

Dim Sum Lunch 點心

| | | | | |
|----|-------------------------------|------|------|---|
| 1 | CHINESE DONUT (1) | 1.20 | 油條 | 條 |
| 2 | SHUI MAI (4) | 1.85 | 燒賣 | 餃 |
| 3 | SHRIMP DUMPLING (4) | 1.85 | 蝦餃 | 餃 |
| 4 | SHARK FIN DUMPLING (4) | 1.85 | 翅粉 | 餃 |
| 5 | CHIU CHOW STYLE DUMPLING (4) | 1.85 | 潮州粉 | 餃 |
| 6 | PAN FRIED CHIVES DUMPLING (4) | 1.85 | 煎韭菜 | 餃 |
| 7 | DEEP FRIED MEAT DUMPLING (4) | 1.85 | 鹹水餃 | 餃 |
| 8 | BAKED BBQ PORK PASTRY (3) | 1.85 | 叉燒紅豆 | 酥 |
| 9 | SEET RED BEAN PUFF (3) | 1.85 | 紅豆沙 | 酥 |
| 10 | SUGAR CANE PUDDING (3) | 1.20 | 百香糖 | 卷 |
| 11 | SPRING ROLL (3) | 1.85 | 春卷 | 卷 |
| 12 | CHICKEN BUN (3) | 1.85 | 雞絲 | 飽 |
| 13 | PORK BUN (3) | 1.85 | 燒肉 | 飽 |
| 14 | HOT DOG BUN (3) | 1.85 | 腸仔 | 飽 |
| 15 | SWEET RICE IN LOTS LEAF (3) | 1.85 | 糯米粽 | 飽 |
| 16 | BAKED BBQ PORK BUN (3) | 1.85 | 叉燒 | 飽 |
| 17 | BAKED EGG YOLK BUN (3) | 1.20 | 叉燒 | 飽 |
| 18 | STEAM BBQ PORK BUN (3) | 1.85 | 叉燒 | 飽 |
| 19 | STEAM EGG CUSTARD BUN (3) | 1.85 | 蒸蛋 | 飽 |

Noodle Soup 湯粉麵

| | | | |
|---|---------------------------------|------|--------|
| 1 | SHRIMP W/ WONTON SOUP | 4.50 | 鮮蝦雲吞湯 |
| 2 | DUMPLING IN SOUP | 4.50 | 上湯水餃 |
| 3 | SHRIMP W/ WINTON NOODLE IN SOUP | 4.50 | 蝦球雲吞麵 |
| 4 | SHRIMP WONTON RICE NOODLE SOUP | 4.50 | 鮮蝦球雲吞粉 |
| 5 | SPECIAL COMBO SOUP NOODLES | 6.25 | 炒碼麵 |
| 6 | SOUP NOODLE W/ EGG FLOWER | 4.50 | 大園麵 |
| 7 | SEAFOOD NOODLE | 6.25 | 海鮮湯麵 |

Fried Rice & Chow Mein 炒飯炒麵

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|----|--|------|----------|
| 1 | CHICKEN, BEEF OR ROAST PORK FRIED RICE | 4.75 | 雞、牛、叉燒炒飯 |
| 2 | PRAWNS FRIED RICE | 5.50 | 大蝦炒飯 |
| 3 | HOUSE COMBO FRIED RICE | 5.50 | 招牌炒飯 |
| 4 | STEAMED RICE (PER PERSON) | 1.00 | 白飯 |
| 5 | CHICKEN, BEEF, OR ROAST PORK CHOW MEIN | 4.75 | 雞、牛、叉燒炒麵 |
| 6 | PRAWNS CHOW MEIN | 5.50 | 大蝦炒麵 |
| 7 | VEGETABLE CHOW MEIN | 4.75 | 素菜炒麵 |
| 8 | COMBINATION CHOW MEIN | 5.50 | 招牌炒麵 |
| 9 | TOMATO BEEF CHOW MEIN | 4.75 | 蕃茄牛炒麵 |
| 10 | BEEF CHOW FUN | 5.50 | 乾炒牛河 |
| 11 | BEEF CHOW FUN W/ BLACK BEAN SAUCE | 5.50 | 乾汁牛河 |
| 12 | RICE NOODLE SINGAPORE STYLE | 5.50 | 星洲米粉 |

➤ HOT & SPICY

Lunch Special 午餐

Served w/ Soup of the day, Appetizers, Fried or Steamed Rice

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|----|----------------------------------|------|-----|
| 1 | CHICKEN W/ CASHEW NUT | 4.50 | 雞宮保 |
| 2 | KUNG PAO CHICKEN | 4.50 | 雞宮保 |
| 3 | CHICKEN W/ VEGETABLE | 4.50 | 雞宮保 |
| 4 | DAI CHEN CHICKEN | 4.50 | 雞宮保 |
| 5 | GENERAL CHICKEN | 4.50 | 雞宮保 |
| 6 | HUNAN CHICKEN | 4.50 | 雞宮保 |
| 7 | CHICKEN W/ BLACK BEAN SAUCE | 4.50 | 雞宮保 |
| 8 | LEMON CHICKEN | 4.50 | 雞宮保 |
| 9 | CRISPY CHICKEN W/ SESAME | 4.50 | 雞宮保 |
| 10 | TERIYAKI CHICKEN | 4.50 | 雞宮保 |
| 11 | GARLIC CHICKEN | 4.50 | 雞宮保 |
| 12 | EGGPLANT W/ CHICKEN | 4.50 | 雞宮保 |
| 13 | SWEET & SOUR CHICKEN OR PORK | 4.50 | 雞宮保 |
| 14 | BEEF W/ BROCCOLI | 4.50 | 雞宮保 |
| 15 | STRING BEAN BEEF W/ GARLIC SAUCE | 4.50 | 雞宮保 |
| 16 | MONGOLIAN BEEF OR CHICKEN | 4.50 | 雞宮保 |
| 17 | BEEF W/ TOFU | 4.50 | 雞宮保 |
| 18 | OYSTER SAUCE BEEF | 4.50 | 雞宮保 |
| 19 | HOT SPICY BEAN CURD | 4.50 | 雞宮保 |
| 20 | MIXED VEGETABLE | 4.50 | 雞宮保 |
| 21 | B.B.Q. PORK W/ SNOW PEAS | 4.50 | 雞宮保 |
| 22 | SWEET & SOUR PRAWNS | 5.25 | 雞宮保 |
| 23 | SZECHUAN PRAWNS | 5.25 | 雞宮保 |
| 24 | KUNG PAO SHRIMP | 5.25 | 雞宮保 |
| 25 | PRAWNS W/ VEGETABLE | 5.25 | 雞宮保 |
| 26 | PRAWNS W/ BLACK BEAN SAUCE | 5.25 | 雞宮保 |
| 27 | WALNUT PRAWNS | 5.95 | 雞宮保 |
| 28 | PRAWNS W/ HOT GARLIC SAUCE | 5.25 | 雞宮保 |
| 29 | MANGO SHRIMP | 5.95 | 雞宮保 |
| 30 | PRAWNS W/ SNOW PEA | 5.25 | 雞宮保 |
| 31 | PRAWNS IN LOBSTER SAUCE | 5.25 | 雞宮保 |
| 32 | PRAWNS W/ BOUBLE MUSHROOM | 5.25 | 雞宮保 |

Chef Special 主廚推薦

| | | | |
|----|------------------------------------|------|-------|
| 1 | ➤ HOT SPICY CHICKEN WINGS | 6.95 | 重慶辣子雞 |
| 2 | ➤ SZECHUAN BEEF | 7.50 | 四川牛肉 |
| 3 | LEMON GRASS PORK CHOP | 7.50 | 四香豬排 |
| 4 | SPARE RIBS IN ORANGE SAUCE | 6.95 | 香橙豬排 |
| 5 | SALT & PEPPER PRAWNS | 9.50 | 椒鹽大蝦 |
| 6 | DRY-FRIED STRING BEANS | 6.25 | 干扁四季豆 |
| 7 | ➤ ORANGE BEEF | 7.50 | 陳醋左宗雞 |
| 8 | SWEET & SOUR BEEF | 7.50 | 糖醋左宗雞 |
| 9 | GENERAL CHICKEN | 7.25 | 蒜子雞 |
| 10 | EGGPLANT W/ CHICKEN | 7.25 | 炸子雞 |
| 11 | SPECIAL CRISPY SKIN CHICKEN (HALF) | 6.95 | 炸子雞 |
| 12 | WALNUT PRAWNS | 9.50 | 合家歡 |
| 13 | HAPPY FAMILY | 9.50 | 合家歡 |

➤ HOT & SPICY

May Flower

CHINESE RESTAURANT & DIM SUM



鴻
濤



Tel: 510-883-9788
Fax: 510-883-9082

2156 University Avenue
Berkeley, CA 94704

The Szechuan Dinner

四川

Service for two

BAMBOO SKEWERED STEAK
& SPRING ROLL
HOT & SOUR SOUP
➤ KUNG PAO CHICKEN
SWEET & SOUR PORK
PORK FRIED RICE

Service for three add:
VEGETABLE COMBINATION

Service for four add:
MONGOLIAN BEEF

Service for five add:
MU SHU PORK

Service for six add:
➤ CHUNG-KING PRAWNS

COOKIES & TEA

7.95 PER PERSON

The Yangchow Dinner

楊州

Service for two

FRIED SHRIMP &
BARBECUED SPARERIBS
WONTON SOUP
➤ RAWNS WITH HOT PEPPER
MONGOLIAN LAMB
PORK FRIED RICE

Service for three add:
➤ SHREDDED PORK W/ GARLIC SAUCE

Service for four add:
SIZZLING BEEF PLATE

Service for five add:
➤ SCALLOPS IN GARLIC & GINGER SAUCE

Service for six add:
LEMON CHICKEN

COOKIES & TEA

9.25 PER PERSON

Appetizers 頭盤

| | | | | | |
|----|-----------------------------|------|---|---|---|
| 1 | FRIED WONTON (12) | 2.50 | 炸 | 雲 | 吞 |
| 2 | SPRING ROLLS (4) | 3.25 | 炸 | 春 | 卷 |
| 3 | POT STICKER (6) | 4.50 | 鍋 | 貼 | 餃 |
| 4 | FRIED CRAB-CHEESE PUFFS (8) | 4.50 | 炸 | 蟹 | 肉 |
| 5 | FRIED CHICKEN WING (8) | 4.50 | 炸 | 雞 | 翼 |
| 6 | HONEY B.B.Q. PORK | 4.95 | 叉 | 燒 | 鴨 |
| 7 | FRIED PRAWNS (6) | 4.95 | 炸 | 蝦 | 仁 |
| 8 | FRIED CALAMARI | 4.95 | 炸 | 鮮 | 魷 |
| 9 | CHICKEN SALAD | 5.25 | 雞 | 沙 | 律 |
| 10 | PRAWNS SALAD | 6.50 | 蝦 | 沙 | 律 |
| 11 | ASSORTED APPETIZERS (FOR 2) | 7.95 | 熱 | 拼 | 盤 |

Combination of egg rolls, fried ribs, fried wings, fried prawns & crab
cheese puffs

Soup 湯類

| | | | | | |
|---|---------------------------|-----------------|---|---|---|
| | | | S | M | L |
| 1 | HOT AND SOUR SOUP | 4.50 5.95 7.50 | 酸 | 燒 | 湯 |
| 2 | SIZZLING RICE SOUP | 4.50 5.95 7.50 | 鍋 | 巴 | 湯 |
| 3 | WONTON SOUP | 4.50 5.95 7.50 | 雲 | 吞 | 湯 |
| 4 | WOR WONTON SOUP | 5.25 6.95 8.25 | 窩 | 吞 | 湯 |
| 5 | WESTLAKE MINCED BEEF SOUP | 4.50 5.95 7.50 | 西 | 湖 | 牛 |
| 6 | SEAFOOD SPECIAL SOUP | 4.50 5.95 7.50 | 海 | 鮮 | 豆 |
| 7 | DRIED SCALLOPS SOUP | 6.25 7.95 10.25 | 金 | 菇 | 瑤 |

➤ HOT & SPICY

Mu Shu 木須類

| | | | | | |
|---|------------------|------|---|---|---|
| 1 | MU SHU VEGETABLE | 5.50 | 素 | 木 | 須 |
| 2 | MU SHU PORK | 5.95 | 木 | 須 | 肉 |
| 3 | MU SHU CHICKEN | 6.25 | 木 | 須 | 雞 |
| 4 | MU SHU BEEF | 6.25 | 木 | 須 | 牛 |
| 5 | MU SHU PRAWNS | 7.25 | 木 | 須 | 蝦 |

Pork 豬肉類

| | | | | | |
|---|-------------------------------|------|---|---|---|
| 1 | SWEET & SOUR PORK | 5.95 | 甜 | 酸 | 肉 |
| 2 | PEKING SPARERIBS | 5.95 | 京 | 都 | 肉 |
| 3 | SPICY HOT & SALTED PORK CHOP | 5.95 | 椒 | 豉 | 肉 |
| 4 | SPICY SHREDDED PORK | 5.95 | 辣 | 香 | 肉 |
| 5 | ➤ SHREDDED PORK WITH DRY TOFU | 5.95 | 香 | 乾 | 肉 |

Chicken 雞肉類

| | | | | | |
|----|----------------------------------|------|---|---|---|
| 1 | CHICKEN W/ CASHEW NUTS OR ALMOND | 6.95 | 腰 | 果 | 仁 |
| 2 | KUNG PAO CHICKEN | 6.95 | 宮 | 保 | 雞 |
| 3 | ➤ CHICKE W/ MIXED VEGETABLE | 6.95 | 壹 | 菜 | 雞 |
| 4 | SWEET & SOUR CHICKEN | 6.95 | 甜 | 酸 | 雞 |
| 5 | HUNAN CHICKEN | 6.95 | 湖 | 南 | 雞 |
| 6 | ➤ TA-CHIEH CHICKEN | 6.95 | 大 | 千 | 雞 |
| 7 | GENERAL CHICKEN | 6.95 | 左 | 宗 | 雞 |
| 8 | ➤ CHICKEN W/ BLACK BEAN SAUCE | 6.95 | 豉 | 汁 | 雞 |
| 9 | LEMON CHICKEN BREAST | 6.95 | 檸 | 檬 | 雞 |
| 10 | CRISPY CHICKEN W/ SESAME | 6.95 | 芝 | 麻 | 雞 |
| 11 | TERIYAKI CHICKEN | 6.95 | 蜜 | 汁 | 雞 |
| 12 | GARLIC CHICKEN | 6.95 | 大 | 蒜 | 雞 |
| 13 | CHICKEN W/ EGG PLANT | 6.95 | 茄 | 子 | 雞 |
| 14 | CHICKEN W/ FRESH MUSHROOM | 6.95 | 磨 | 菇 | 雞 |
| 15 | CHICKEN WITH SNOW PEAS | 6.95 | 磨 | 豆 | 雞 |
| 16 | MANGO CHICKEN | 6.95 | 芒 | 果 | 雞 |

Beef 牛肉類

| | | | | | |
|----|---|------|---|---|---|
| 1 | MONGOLIAN BEEF | 6.95 | 蒙 | 古 | 牛 |
| 2 | SZECHUAN BEEF | 6.90 | 四 | 川 | 牛 |
| 3 | BEEF W/ CHINESE MUSHROOM & BAMBOO SHOOTS | 6.95 | 雙 | 冬 | 牛 |
| 4 | GINGER BEEF | 6.95 | 薑 | 蔥 | 牛 |
| 5 | BEEF W/ BROCCOLI | 6.95 | 芥 | 蘭 | 牛 |
| 6 | BEEF W/ TOFU | 6.95 | 豆 | 腐 | 牛 |
| 7 | BEEF WITH TOMATO | 6.95 | 茄 | 茄 | 牛 |
| 8 | BEEF W/ OYSTERS SAUCE | 6.95 | 蠔 | 油 | 牛 |
| 9 | BEEF W/ CHINESE VEGETABLE | 6.95 | 綠 | 菜 | 牛 |
| 10 | ORANGE BEEF | 6.95 | 橘 | 皮 | 牛 |
| 11 | GREEN PEPPER BEEF | 6.95 | 青 | 椒 | 牛 |

➤ HOT & SPICY

Seafood 海鮮類

| | | | | | |
|----|-------------------------------|------|---|---|---|
| 1 | PRAWNS W/ SNOW PEA | 8.25 | 雪 | 豆 | 蝦 |
| 2 | CASHEW PRAWNS | 8.25 | 腰 | 果 | 蝦 |
| 3 | KUNG PAO PRAWNS | 8.25 | 宮 | 保 | 蝦 |
| 4 | ➤ MANDARIN STYLE PRAWNS | 8.25 | 乾 | 烹 | 蝦 |
| 5 | ➤ PRAWNS W/ BLACK BEAN SAUCE | 8.25 | 豉 | 汁 | 蝦 |
| 6 | SWEET & SOUR PRAWNS | 8.25 | 甜 | 酸 | 蝦 |
| 7 | PRAWNS W/ HOT SPICY SAUCE | 8.25 | 乾 | 燒 | 蝦 |
| 8 | PRAWNS IN HOT GARLIC SAUCE | 8.25 | 乾 | 香 | 蝦 |
| 9 | PRAWNS W/ VEGETABLE | 8.25 | 卡 | 菜 | 蝦 |
| 10 | MANGO PRAWNS | 8.25 | 芒 | 果 | 蝦 |
| 11 | PRAWNS IN LOBSTER SAUCE | 8.25 | 蝦 | 龍 | 蝦 |
| 12 | PRINCESS PRAWNS | 8.25 | 公 | 子 | 蝦 |
| 13 | ➤ MANDARIN CALAMARI | 8.25 | 乾 | 烹 | 魷 |
| 14 | ➤ SCALLOP W/ GREEN VEGETABLE | 8.95 | 碧 | 綠 | 魷 |
| 15 | HAPPY FAMILY (SEAFOOD DELUXE) | 8.95 | 全 | 家 | 福 |

Vegetables & Tofu 蔬菜豆腐

| | | | | | |
|----|--|------|---|---|---|
| 1 | VEGETABLE DELUXE | 5.75 | 素 | 什 | 錦 |
| | FRESH MUSHROOM, SNOW PEAS, | | | | |
| 2 | CHINESE MUSHROOM | 5.75 | 香 | 三 | 鮮 |
| 3 | ➤ SPICY EGG PLANT W/ HOT GARLIC SAUCE | 5.75 | 辣 | 香 | 茄 |
| 4 | ➤ HOT SPICY TOFU | 5.75 | 麻 | 婆 | 豆 |
| 5 | SAUTEED SEASON GREEN | 5.75 | 清 | 炒 | 時 |
| 6 | DRY FRIED STRING BEANS | 5.75 | 干 | 扁 | 豆 |
| 7 | ➤ FAMILY STYLE TOFU | 5.75 | 家 | 常 | 豆 |
| 8 | BRAISED BEAN CURD | 5.75 | 紅 | 燒 | 豆 |
| 9 | BLACK MUSHROOM W/ CHINESE VEGETABLE | 5.75 | 冬 | 菇 | 白 |
| 10 | BORCCOLI W/ GARLIC SAUCE | 5.75 | 黑 | 香 | 芥 |

Special Sizzling Plnte 鐵板類

DELIGHT OF THREE 8.95 鐵板三鮮

Beef, chicken, and shrimp with sliced Chinese vegetable. You
will enjoy the aroma and the hot sizzling taste

SCALLOPS DELUXE 8.95 鐵板干貝

【婚宴頂級優惠精選】
凡惠顧御珍樓筵席酒席15席以上
可享有以下各大公司優惠

1. 愛之旅免費提供全家福攝影照乙張及婚紗攝影服務15%折扣
2. 天妮美容中心免費面部護理乙次。
3. 奇華餅家、禮餅卡10%折扣優惠。
4. 代租賃新郎花車折扣優惠。
5. 各款酒類或飲料均享有折扣優惠。
6. 敬送婚筵請柬（不包括內容）每席八張。
7. 敬送精美香檳乙瓶。
8. 免費代佈置豪華禮堂。

我們誠意為閣下策劃筵宴盛事，
以專業經驗為閣下設計婚宴菜譜。
專業的筵席經驗
品質的優良信譽
定必為您最隆重日子增添
美麗的回憶。

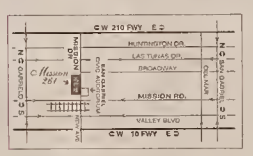


婚宴精選菜譜

Wedding Banquet Menu



BUSINESS HOUR
Mon - Thurs: Lunch 10:30 - 3:00 • Dinner 3:00 - 10:00
Friday: Lunch 10:30 - 3:00 • Dinner 3:00 - 10:30
Sat. & Sun.: Lunch 9:00 - 3:00 • Dinner 3:00 - 10:30



御珍樓 Mission 261
Fine Dining & Banquet
261 S. Mission Dr.
San Gabriel, CA 91776
Tel: 626.588.1666
Fax: 626.588.2526



佳餚美食
盡在御珍樓

BANQUET FUNCTION

- Wedding - Birthday - Seminar - Social Events - Graduation - Baby Shower.
- 唐宮
• Imperial Palace Banquet Room (200-280 Guests)
- 香檳宴會廳
• Champagne Ballroom (80-150 Guests)
- 那帕貴賓房
• Napa V.I.P. Room (10-20 Guests)
- 波爾多貴賓房
• Bordeaux V.I.P. Room (10-12 Guests)
- 御庭
• Club House V.I.P. (10-40 Guests)

BUSINESS HOUR
Mon - Thurs: Lunch 10:30 am - 3:00 pm • Dinner 5:30 pm - 10:00 pm
Friday: Lunch 10:30 am - 3:00 pm • Dinner 5:30 pm - 10:30 pm
Sat & Sun: Lunch 9:00 am - 3:00 pm • Dinner 5:30 pm - 10:30 pm

SPECIAL REQUEST

- Audio - Visual (Equipment Available)
- Sport Channel (Available)
- Dance Floor (Available)
- A 10% Non Refundable Deposit of Estimated Banquet
- 15% Gratuity & Legal Sale Tax will be add to price
- No Check Accepted

婚宴精選菜譜

【珠聯璧合宴】

\$468.00 Per Table for 10 Persons
(每席供十位用)

鴻運喜滿堂 (乳豬大拼盤)
Barbecued Meat Combination w/ Suckling Pig

玉策觀金枝 (翡翠珊瑚蚌玉帶)
Sautéed Carol Clams & Fresh Scallop
w/ Green Vegetable

珠聯添璧合 (百花球拼海鮮卷)
Deep-Fried Shrimp Collard Balls & Seafood Rolls

銀海白玉情 (銀瑤海皇大生翅)
Shark's Fin Soup w/ Assorted Seafood & Conch

龍鳳喜呈祥 (薑蔥焗龍蝦)
Braised Fresh Lobster w/ Ginger & Scallion

福祿片片情 (錦繡鮮鮑片)
Braised Sliced Abalone w/ Seasonal Green Vegetable

金鳳喜朝陽 (御珍特式豉油雞)
Marinated Chicken w/ Homemade Soys Sauce

平平添益餘 (清蒸海上鮮)
Steamed Fresh Live Fish

五谷喜豐收 (錦繡炒飯)
Fried Rice w/ Diced Assorted Meat & Shrimps

如意白玉寶 (脆皮炸粉果)
Deep Fried Crispy Dumplings

百平添鴻運 (百合相連紅豆沙)
Sweetened Red Bean Cream w/ Dried
Lily & Lotus Seeds

永結鴛鴦心 (美點兩雙輝)
Sweetened Twins Chinese Pastries

【鸞鳳和鳴宴】

\$568.00 Per Table for 10 Persons
(每席供十位用)

紅透半邊天 (大紅脆皮乳豬件)
Barbecued Sliced Suckling Pig

金枝配玉策 (瑤柱扒鮮菇露筍)
Sautéed Asparagus & Straw Mushroom Topped w/ Conch

鴛鴦龍鳳配 (瑤柱蝦球鳳片)
Stir-Fried Seasonal Green Vegetable topped
w/ Shrimps & Sliced Chicken

永浴愛情海 (紅燒海皇增生翅)
Braised Shark's Fin Soup w/ Supreme Assorted Seafood

金龍喜臨門 (高湯焗龍蝦)
Baked Fresh Lobster w/ Supreme Stock

才子俏佳人 (翡翠北菇鮑兩)
Braised Sliced Abalone w/ Black Mushroom
& Green Vegetable

鸞鳳共和鳴 (御珍一品雞)
Roasted Crispy Chicken w/ preserved Tam Card Sauce

平平添益餘 (清蒸海上鮮)
Steamed Fresh Live Fish

包羅喜萬有 (鮑汁鮑魚雞粒飯)
Fried Rice w/ Diced Chicken & Octopus in
Abalone Gravy

銀絲金元寶 (蘿蔔絲酥)
Deep-Fried Turnip Shred Dumplings

百平添鴻運 (百合相連紅豆沙)
Sweetened Red Bean Cream w/ Dried
Lily & Lotus Seeds

永結鴛鴦心 (美點兩雙輝)
Sweetened Twins Chinese Pastries

【鴛鴦福祿宴】

\$668.00 Per Table for 10 Persons
(每席供十位用)

鴻運滿華堂 (鴻運乳豬全頭)
Barbecued Whole Suckling Pig

情義兩心知 (蝦籽爆刺參)
Braised Spike Sea Cucumber w/ Shrimp Roe

百子又千孫 (蒜子玉環瑤柱兩)
Braised Whole Conch w/ Whole Garlic

鴻運天官賜 (金湯鮮蟹肉翅)
Braised Shark's Fin w/ Fresh Crab Meat
in Pumpkin Cream

玉龍獻乳香 (芝士焗龍蝦)
Baked Fresh Lobster w/ Creamy Cheese

鴛鴦添福祿 (蠔皇花膠燴鮮鮑片)
Braised Sliced Abalone w/ Fish Maw in
Superior Oyster Sauce

平平添益餘 (清蒸海上鮮)
Steamed Fresh Live Fish

三星齊報喜 (紅燒三錦皇)
Roasted Crispy Triple Pigeons

桂花稻金香 (瑤柱蛋白炒飯)
Fried Rice w/ Egg White & Conch

蓮菜翡翠寶 (鮮蝦翡翠餃)
Steamed Shrimp Dumpling w/ Vegetable Flavour

百平添鴻運 (百合相連紅豆沙)
Sweetened Red Bean Cream w/ Dried
Lily & Lotus Seeds

永結鴛鴦心 (美點兩雙輝)
Sweetened Twins Chinese Pastries

【金玉良緣宴】

\$888.00 Per Table for 10 Persons
(每席供十位用)

鴻運滿華堂 (鴻運乳豬全頭)
Barbecued Whole Suckling Pig

金銀兩相輝 (金沙鮮香蝦)
Deep-Fried & Stir-Fried Twins Flavour Prawn

山水喜相逢 (鮮蟹肉扒苣苗)
Stir-Fried Bean Sprout Topped w/ Fresh Crab Meat

次次喜成功 (金湯紅燒大龍翅)
Braised Superior Shark's Fin Soup
w/ Supreme Stock

金龍顯富貴 (當青龍蝦球)
Sautéed Fresh Lobster Balls w/ Special Sauce

金玉結良緣 (翡翠花膠扣原只鮑魚)
Braised Whole Abalone & Fish Maw
w/ Seasonal Green Vegetable

平平添益餘 (清蒸海上鮮)
Steamed Fresh Live Fish

麒麟來報喜 (金華麒麟雞)
Steamed Boneless Chicken w/ Cured Ham

荷塘稻金香 (荷葉珍珠雞)
Steamed Ghanous Rice Wrapped w/ Lotus Leaf

幸福慶團圓 (御珍黃橋燒餅)
Baked House Special Flour Cakes

甜甜蜜蜜情 (紅蓮雙雪蛤)
Double Baked Sweetened Harsmar w/
Red Dates & Lotus Seeds

情果滿玉盤 (合時鮮果盤)
Fresh Seasonal Fruit Platter

1. 龍蝦 Lobster 時價 Seasonal Price
(任選以下烹調法 Please choose cooking method:)

- | 1. 龍蝦 Lobster | 時價 Seasonal Price |
|---|-------------------------------|
| [任選以下烹調法 Please choose cooking method:] | |
| 鮮果沙拉 | w/ Fresh Fruit Salad |
| 日式刺身 | Japanese Sashimi |
| 蒜茸蒸 | Steamed w/ Garlic |
| 芝士焗龍蝦 | Baked w/ Cheese and Cream |
| 上湯焗 | Baked w/ Superior Stock |
| 椒鹽 | Pan-Fried w/ Spiced Salt |
| 蒜茸焗龍蝦 | Can. Cook w/ Chili and Garlic |

- | | | |
|---|----------------------------|-------------------|
| 2. 鮮蝦 | Live Shrimps | 時價 Seasonal Price |
| (任選以下烹調法 Please choose cooking method:) | | |
| 白灼 | Poached | |
| 美極蝦 | Pan-Fried w/ "Maggi" Sauce | |
| 日式刺身 | Japanese Sashimi | |
| 椒鹽 | Pan-Fried w/ Spiced Salt | ✓ |
| 蒜茸焗湯麵 | Steamed w/ Garlic Paste | |

- | | | |
|------------|--|--------------------|
| 3. 大 班 二 課 | Garoupa in | 時 間 Seasonal Price |
| 炒 球 或 紅 燒 | Two Courses | |
| 飯 票 另 議 | (Sautéed Slices or Braised in Brown Sauce or In Soup) | |

4. 石斑 Garoupa 特價 Seasonal Price
(任選以下烹調法 Please choose cooking method:)
清蒸 Steamed
紅燒 Braised w/ Brown Sauce
五柳 Deep-Fried and Glazed w/ Sweet & Sour Sauce
天天特價 \$12.95

- 5 鲑 鱼 Sea Bream 特價 Seasonal Price
(任選以下烹調法 Please choose cooking method:)
蒸 Steamed

- | | | |
|--|----------------------|-------------------|
| 取湯 | In Soup | |
| 6. 象 貝 蚌 | Geoduck Clam | 節帽 Seasonal Price |
| [任選以下烹法 Please choose cooking method.] | | |
| 日式刺身 | Japanese Sashimi | |
| 白灼 | Poached | |
| 焗湯 | Scalded in Oil | |
| 滾湯氹蜆 | In Soup or in Congee | |

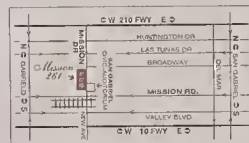
7. 帶子或扇貝 Ses Scallop or Clam 時價 Seasonal Price
(在以下方法中選擇 Please choose cooking method:)
豉汁蒸 Steamed w/ Black Bean Sauce
蒜蓉蒸 Steamed w/ Garlic Paste

- | 蟹類 | Steamed w/ Ginger and Scallion | |
|-----------|--------------------------------|-------------------|
| 8 阿拉斯加皇帝蟹 | Alaska King Crab | 時價 Seasonal Price |
| 9 加拿大肉蟹 | Dungeness Crab | 時價 Seasonal Price |
| 10 澳洲水晶蟹 | Crystal Crab | 時價 Seasonal Price |

- | 菜名 | 英文菜名 | 烹調方法 |
|-------|--|--|
| 高湯 | Stock | Steamed |
| 蒜茸蒸 | Garlic Paste | Steamed w/ Garlic Paste |
| 椒鹽 | Pan-Fried w/ Spiced Salt | Pan-Fried w/ Spiced Salt |
| 薑蔥 | Ginger and Scallion | Baked w/ Ginger and Scallion |
| 蒜茸炒 | Pan-Fried w/ Chili and Garlic | Pan-Fried w/ Chili and Garlic |
| 上湯 | Superior Stock | Baked w/ Superior Stock |
| 花雕蛋白燕 | Egg White & Yellow Wine | Steamed w/ Egg White & Yellow Wine |
| 芝士焗肉 | Cheese & Cream | Baked w/ Cheese & Cream |
| 椒鹽 | Pan-Fried w/ Green Pepper and Black Bean | Pan-Fried w/ Green Pepper and Black Bean |
| XO 醬 | Sautéed w/ X.O. Spiced Sauce | Sautéed w/ X.O. Spiced Sauce |

Imperial Cuisine • Hot & Spicy
No MSG (本店所有出品不含味精)

BUSINESS HOUR
 Mon. - Thur.: Lunch 10:30 - 3:00 • Dinner 3:00 - 10:00
 Friday Lunch 10:30 - 3:00 • Dinner 3:00 - 10:30
 Sat & Sun.: Lunch 9:00 - 3:00 • Dinner 3:00 - 10:30



Mission 261

261 S. Mission Dr.
San Gabriel, CA 91776
Tel: 626.588.1666
Fax: 626.588.2526

御珍樓

Mission 261

Fine Dining & Banquet

佳餚美食
盡在御珍樓

例題
Recall

- | | | |
|-----------|---|---------|
| 2. 薑蔥焗大龍蝦 | Steamed Chicken Roll w/ Bamboo Pick, Topped w/ Pumpkin Sauce | \$22.85 |
| 3. 鮑魚片上大鴨 | Soft-Bred Tenderloin w/ Shrimp, Coddled in Fish Sauce | \$18.85 |
| 4. XO 焗龍蝦 | Steamed Beef Tenderloin w/ X.O. Spiced Sauce | \$16.85 |
| 5. 煎滑帶子大鴨 | Sea-Fillet Diced Beef Tenderloin w/ Shrimp, Coddled in Lemon Grass | \$16.85 |
| 6. 煎滑大鴨 | Ham & Black Angus Beef w/ Sautéed Sweet Peas w/ Leeks & Carrots | \$12.85 |
| 7. 蒜茸炒時蔬 | Scrambled Egg White w/ Soft Mist Garlic | \$12.85 |
| 8. 脆皮炸子雞 | Sweet & Sour Pork w/ Pineapple w/ Garlic Sauce | \$12.85 |
| 9. 清蒸海上鮮 | Steamed Fish Fillet w/ Lemon Grass Topped w/ Dilute Chicken & Sealcod | \$12.85 |
| 10. 陳皮鴨 | Fried-Fried Crispy Beef w/ Tangy Sauce | \$11.85 |
| 11. 脆皮煎雞 | Pan-Fried Fillet of Chicken w/ Lemon Flavor | \$10.85 |
| 12. 椒鹽炸子雞 | Deep-Fried Pork w/ Celery & Sugar Bean | \$10.85 |
| 13. 椒鹽炸子雞 | Deep-Fried Pork w/ Spare Rib w/ Garlic Paste | \$10.85 |
| 14. 椒鹽炸子雞 | Poached Fat Bird & Crispy Potatoes | \$9.85 |
| 15. 薑蔥焗大鴨 | Soft-Bred Roasted Duck w/ Shrimp, Coddled in Lemon Grass | \$8.85 |
| 16. 蒜茸炒時蔬 | Soft-Bred French Duck w/ Mildred Bean | \$8.85 |
| 17. 蒜茸炒時蔬 | Soft-Bred Lotus Root w/ Shredded Pork | \$8.85 |
| 18. 蒜茸炒時蔬 | Sautéed Seasonal Vegetables w/ Sautéed Chicken Breast, Meat & Dried Shrimps | \$8.85 |
| 19. 蒜茸炒時蔬 | Soft-Bred Pork & Green Bean Sprout w/ Sautéed Fish Flavor | \$8.85 |
| 20. 蒜茸炒時蔬 | Soft-Bred Sirloin w/ Sautéed Fish Flavor | \$8.85 |

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२००५

- | | | |
|-----------|---|---------|
| 富貴蟹粉 | Fried Rice w Crab Meat & Crab Roe | \$15.95 |
| 2. 琵琶蝦肉炒飯 | Fried Rice w Egg White & Crying | \$13.95 |
| 3. 雞茸白飯 | Fried Clusurious Rice w Assorted Cured Meat | \$13.95 |
| 4. 雞茸白飯 | Fried Twins Rice w Sweet Corn & Diced Chicken | \$10.85 |
| 5. 鮑汁鮮肉炒飯 | Fried Rice w Diced Chicken, Dried Octopus & Abalone Sauce | \$16.95 |
| 6. 明蝦炒飯 | Fried Noodle w Prawn Ball | \$11.95 |
| 7. 魚香肉絲炒飯 | Fried Noodle w Beef & Fish Sauce | \$9.85 |
| 8. 茄汁肉絲炒飯 | Beefed & Egg Noodle & Chinese Abalone Sauce | \$13.95 |
| 9. 什錦炒飯 | Fried Vermicelli w Assorted Seafood & Fish Mince in Soup | \$15.95 |
| 10. 蟹粉炒飯 | Fried Rice Vermicelli & "Golden" Style | \$10.85 |
| 11. 干炒牛河 | Fried Rice Noodles w Sliced Beef | \$9.85 |
| 12. 乾炒牛河 | Fried Noodle w Shredded Pork | \$9.85 |

Appetizers

| | 每份 Per Order |
|---|-----------------|
| 1. 四喜錦繡大拼盤 Assorted Superior Appetizer Platter | \$32.85 |
| 2. 錦繡六小食 Six Appetizer's Dishes "Imperial" Style | \$24.85 |
| 3. 牛腩拼海蜆 Marinated Shank of Beef and Jelly Fish | \$12.85 |
| 4. 海蜆拼燒賣 Cured Pork Knuckle and Jelly Fish | \$12.85 |
| 5. 五香牛肉 Marinated Beef in Homemade Soy Sauce | \$9.85 |
| 6. 寧波燒賣 Fermentation Wheat Gluten Puff with Black Mushroom in Brown Sauce | \$9.85 |
| 7. 茶香燒賣 Smoked Roulade of Bean Curd Sheet with Tea Flavor | \$8.85 |
| 8. 干貝銀絲豆腐 Deep-Fried Bean Curd with Spiced Salt and Conpoy | \$8.85 |
| 9. 白雲鳳爪 Marinated Chicken Paw with Vinegar | \$8.85 |

Soup & Thick Soup

| | 每碗 Regular |
|---|---------------|
| 1. 鮑參翅肚羹 Braised Shredded Abalone, Sea Cucumber, Shark's Fin and Fish Maw in Thick Soup | \$28.85 |
| 2. 竹笙生拼蟹肉羹 Bamboo Pith w/ Fresh Crab Meat in Thick Soup | \$20.85 |
| 3. 薑玉瑤柱羹 Congpoy & Chives Stem in Thick Soup | \$16.85 |
| 4. 每日足料老火湯 Soup of To Day | \$13.85 |
| 5. 金華魚肚羹 Fish Maw w/ Sweet Corn in Thick Soup | \$12.85 |
| 6. 鮑片海鮮羹 Assorted Seafood in Spiced & Sour Thick Soup | \$12.85 |
| 7. 太子海皇羹 Assorted Superior Seafood w/ Bean Curd in Thick Soup | \$12.85 |
| 8. 西湖牛肉羹 Minced Beef w/ Egg White & Chinese Parsley in Thick Soup | \$9.85 |

Bird's Nest

| | |
|---|--|
| 1. 官燕 Imperial Bird's Nest 特價 Seasonal Price | |
| (在下列方法選擇 Please choose cooking method) | |
| 清蒸燉 Double Boiled w/ Superior Stock | |
| 燉盅燉 Braised w/ Crab Roe | |
| 紅燒竹笙 Braised w/ Bamboo Pith | |
| 翅雪燉 Braised w/ Minced Chicken | |
| (以下單式需時 45 分鐘 The following items preparation time: 45 minutes) | |
| 原隻陳年參燉 Double Boiled w/ Whole Papaya | |
| 百合粉 Double Boiled w/ Almond Cream | |
| 冰花椰汁燉 Double Boiled w/ Coconut Milk and Rock Sugar | |

Shark's Fin

| | 每份 Per Person |
|--|---------------------------------|
| 1. 紅燒鮑翅羹 Stewed Shark's Fin w/ Chicken in Casserole 仁皇四人用 For 2-4 Persons | \$68.85 |
| 2. 鮑片紅燒大骨湯 Braised Superior Shark's Fin in Brown Sauce | \$38.85 |
| 3. 紅燒海參羹 Braised Superior Tiger Shark's Fin in Brown Sauce | \$38.85 |
| 4. 金湯生拼蟹肉羹 Braised Shark's Fin w/ Fresh Crab Meat in Crab Roe Sauce | \$26.85 |
| 5. 石斑翅中羹 Stewed Shark's Fin Dumpling w/ Shark's Fin Soup | \$22.85 |
| 6. 原隻海參羹 Double Boiled Shark's Fin w/ Whole Papaya | \$19.85 |
| 7. 高湯生拼蟹肉羹 Double Boiled Shark's Fin w/ Chicken in Superior Stock | \$19.85 |
| 8. 明太子海皇羹 Braised Shark's Fin w/ Superior Assorted Seafood & Crab Roe | \$18.85 |
| 9. 紅燒鮑翅湯內羹 Braised Shark's Fin w/ Shredded Chicken or Crab Meat in Brown Sauce | \$18.85 (前席 Regular) \$45.85 |

Abalone & Dried Seafood

| | 特價 Regular |
|---|---------------|
| 1. 鮑參翅肚羹 Braised Whole Superior Yoshitama Abalone 附清湯 (仁皇四人用) Please Advance Order | \$68.85 |
| 2. 雙龍蝦鮑翅羹 Braised Whole South Africa Abalone in Oyster Sauce 附清湯 (仁皇四人用) Please Advance Order | \$68.85 |
| 3. 鮑參翅肚羹 Braised Whole Australian Abalone in Oyster Sauce 附清湯 (仁皇四人用) Please Advance Order | \$68.85 |
| 4. 鮑片翅中羹 Braised Sliced Abalone w/ Supreme Fish Maw | \$46.85 |
| 5. 鮑片鮮翅片 Braised Sliced Abalone w/ Seasonal Green Vegetable | \$38.85 |
| 6. 鮑片鮮翅片 Braised Sliced Abalone w/ Sea Cucumber & Green Vegetable | \$42.85 |
| 7. 鮑片生翅花膠羹 Stewed Fish Maw & Goose's Web w/ Abalone Sauce in Clay Pot | \$32.85 |
| 8. 雙鮮海參羹 Braised Goose's Web Topped w/ Sea Cucumber | \$28.85 |
| 9. 鮑片鮮翅片 Braised Spike Sea Cucumber Topped w/ Oyster Mushroom | \$28.85 |
| 10. 鮑片鮮翅片 Braised Spike Sea Cucumber w/ Scallion | \$23.85 |
| 11. 鮑片鮮翅片 Braised Whole Spike Sea Cucumber Topped w/ Shrimp Roe | \$28.85 |

Barbecued & Roasted

| | 特價 Regular |
|---|--------------------|
| 1. 北京片皮鴨 Roasted Whole Peking Duckling | \$28.85 |
| 2. 掛爐燒鴨 Barbecued Duckling (半隻 Whole Bird) (半隻 Half Bird) | \$22.85 \$12.85 |
| 3. 另燒拼盤 Barbecued Suckling Pig Combination | \$26.85 |
| 4. 化皮乳豬拼 Barbecued Suckling Pig | \$16.85 |
| 5. 燒柱羔羊拼 Marinated Chicken w/ Conpoy Sauce (半隻 Half Bird) | \$12.85 |
| 6. 炭燒鵝油鴨 Marinated Chicken w/ Homemade Soy Sauce (半隻 Half Bird) | \$11.85 |
| 7. 紅燒鵝油鴨 Deep-Fried Crispy Whole Pigeon | \$12.85 |
| 8. 炭燒鵝油鴨 Marinated Whole Pigeon w/ Dark Soy Sauce | \$12.85 |
| 9. 蜜汁蝦叉燒 Barbecued Pork | \$9.85 |
| 10. 蜜汁燒排骨 Barbecued Pork Spare Rib | \$9.85 |

Seafood Cuisine

| | 特價 Regular |
|---|---------------|
| 1. 煎蝦球玉帶蝦球 Stir-Fried Prawn Ball & Sea Scallop w/ Garlic and Chili | \$23.85 |
| 2. 香芒西蘭花串 Scrambled Egg White & Sea Scallop Garnished w/ Fresh Mango Slices | \$23.85 |
| 3. XO 蝦片明爐蝦 Stir-Fried Clam & Sliced Wonton w/ A.O. Spiced Sauce | \$22.85 |
| 4. 水浸蝦球 Stir-Fried Crystal Prawn Balls | \$19.85 |
| 5. 金湖脆皮蝦球 Deep-Fried Prawn Balls w/ Salted Duck Egg Yolk | \$19.85 |
| 6. 二粒石斑帶子 Stir-Fried Sea Scallop w/ Deep-Fried Bean Curd Topped w/ Twins Nuts | \$18.85 |
| 7. 煎蝦球百合蝦球 Stir-Fried Prawn Balls w/ Fresh Lily & Green Vegetable | \$18.85 |
| 8. 煎蝦球鮮蝦球 Stir-Fried Prawn Balls w/ Glazed Honey Walnut Mayonnaise | \$18.85 |
| 9. 芝士百花蝦球 Stir-Fried Shrimp Collard Balls Stuffed w/ Cheese | \$18.85 |
| 10. 蒜茸蝦球 Stir-Fried Shrimp w/ Egg White Topped w/ Crab Roe | \$16.85 |
| 11. 紅燒雪花蝦仁 Pan-Fried Cod Fish, Served w/ Salted Fish Flavor | \$18.85 |
| 12. 蒜茸鮮魚片 Steamed Fish Roll w/ Green Vegetable | \$18.85 |
| 13. 蒜茸鮮魚片 Steamed Shrimp w/ Enoki Mushroom & Shredded Angie Luffa | \$16.85 |

Poultry

| | |
|--|--------------------|
| 1. 金華玉樹雞 Steamed Chicken Fillet w/ "Jin Hua" Ham & Black Mushroom (半隻 Whole Bird) (半隻 Half Bird) | \$25.85 \$13.85 |
| 2. 海蜆手撕雞 Hand Torned Chicken w/ Jelly Fish (半隻 Whole Bird) (半隻 Half Bird) | \$22.85 \$12.85 |
| 3. 南乳吊燒雞 Roasted Chicken w/ Preserved Taro Cud (半隻 Whole Bird) (半隻 Half Bird) | \$22.85 \$12.85 |
| 4. 八珍扒大鴨 Braised Duckling w/ Assorted Meat & Seafood (半隻 Half Bird) | \$15.85 |
| 5. 蒜香西蘭雞 Deep-Fried Boneless Duckling w/ Mashed Taro Stuffing (半隻 Half Bird) | \$13.85 \$15.85 |
| 6. 乾燒乳鴿雞 Stir-Fried Marinated Pigeon, served w/ Lettuce | \$15.85 |
| 7. 珍珠大干貝 Stir-Fried Fillet of Chicken w/ Spiced Sauce Garnished w/ Pearl Leaf | \$12.85 |
| 8. 串仁西蘭雞丁 Stir-Fried Diced Chicken w/ Nuts "Kung Pao" Style | \$10.85 |

Health Vegetarian

| | |
|--|---------|
| 1. 清炒嫩豆苗 Stir-Fried Snow Bean Sprout | \$13.85 |
| 2. 竹筍三寶菜 Stir-Fried Mixed Vegetables Topped w/ Bamboo Pith | \$13.85 |
| 3. 金銀燻時蔬 Poached Seasonal Vegetable w/ Salted Duck Egg & Preserved Egg | \$13.85 |
| 4. 薑芝菇扒菜 Stir-Fried Vegetable Bull Topped w/ "Balling" Mushroom | \$12.85 |
| 5. 竹筍花菇扒時蔬 Stir-Fried Seasonal Vegetables Topped w/ Bamboo Pith & Black Mushroom | \$11.85 |
| 6. 清炒時蔬炒時蔬 Stir-Fried Seasonal Fresh Vegetable w/ Garlic | \$10.85 |
| 7. 素炒時蔬 Stir-Fried Celery & Wonton Chestnut | \$9.85 |
| 8. 鮮菇扒山菜時蔬 Braised Bean Curd w/ Mushroom & Vegetables | \$9.85 |
| 9. 香菇花菇扒茄子 Eggplant Topped w/ Enoki & Black Mushroom | \$9.85 |

Seasonal Casserole

| | |
|---|---------|
| 1. 鮑片一鍋燉 Assorted Supreme Dried Seafood in Casserole | \$32.85 |
| 2. 砂鍋雙冬燉 Stewed Lamb Brocket & Dried Bean Curd Stick w/ Bamboo Shoot & Black Mushroom | \$18.85 |
| 3. 海皇豆腐燉 Stewed Assorted Seafood w/ Bean Curd in Casserole | \$16.85 |
| 4. 海皇什錦燉 Stewed Mixed Vegetables w/ Dried Seafood in Casserole | \$14.85 |
| 5. 清湯雙冬燉 Stewed Beef Brocket & Trump w/ Superior Stock in Casserole | \$12.85 |
| 6. 南乳海參燉 Stewed Mixed Vegetables w/ Preserved Taro Cud in Casserole | \$12.85 |
| 7. 干蔥鮮翅燉 Braised Chicken w/ Shallots in Casserole | \$12.85 |
| 8. 南乳海參燉 Braised Assorted Superior Seafood & Eggplant w/ Fish Sauce in Casserole | \$12.85 |
| 9. 雪菜肉絲燉 Stewed Bean Curd w/ Minced Pork & Preserved Snow Cabbage in Casserole | \$8.85 |



豐料粥皇

Congee

01. 鮑魚海皇粥 \$38

Congee w/Abalone and Seafood \$38

02. 蔥柱滑雞粥 (特)

Congee w/Tender Chicken & Dried Scallop (Sp)

03. 玫瑰滑肉粥 (大)

Congee w/Lemon Pork & Preserved Egg (L)

04. 生煎魚片粥 (大)

Congee w/Sliced Fish (L)

05. 鳳凰牛肉粥 (大)

Congee w/Beef and Egg (L)

06. 茄粒粟米粥 (大)

Congee w/Sweet Corn & Mushroom (L)

爽滑腸粉

Steam Rice Pancake

07. 鮮味帶子腸 (特)

Steamed Rice Pancakes w/Sea Scallop Stuffing (Sp)

08. 韭菜鮮蝦腸 (大)

Steamed Rice Pancakes w/Shrimps Stuffing (L)

09. 蔥汁百寶菇腸 (大)

Steamed Spinach Juice Rice Pancakes w/Oyster Mushroom Stuffing (L)

10. 蝦汁叉燒腸 (中)

Steamed Rice Pancakes w/B.B.Q. Pork Stuffing (M)

11. 羅漢上菜腸 (中)

Steamed Rice Pancakes w/"Lo Han" Mixed Vegetables Stuffing (M)

12. 香茜牛肉腸 (中)

Steamed Rice Pancakes w/Minced Beef Stuffing (M)

特式粉、麵、飯

Rice, Noodles & Rice Noodles

(十時半後供應) (Served After 10:30 A.M.)

54. 脆皮海鮮湯米線

Rice Vermicelli w/Seafood in Soup.

55. 蔥柱蛋白炒飯

Fried Rice w/Dry Scallop and Egg White.

56. 涼瓜脆皮炒飯

Fried Rice Noodles w/Cod Fish & Bitter Cucumber.

58. 粟米雞粒雙色飯

Two Flavors of Diced Chicken & Sweet Corn on Rice.

59. 鹹魚雞粒炒飯

Fried Rice w/Diced Chicken & Salted Fish.

60. 蔥柱雞連炒飯

Fried Rice /Congpay "Fukin" Style.

61. 鮑汁鮮帶雞粒飯

Abalone Sauce w/Diced Chicken & Cuttle Fish on Rice.

62. 大地魚肉碎蒸飯

Poached Rice w/Minced Pork & Dried Fish.

63. 香茜皮蛋牛粒燴米

Vermicelli w/Minced Beef, Preserved Egg in Soup.

64. 家鄉雞粒粉

Fried Stick Noodles w/Salted Meat.

65. 干炒牛河

Fried Rice Noodles w/Beef.

66. 沙爹肥牛炒河

Fried Rice Noodles w/Fat Beef & Satay Sauce.

67. 雪菜火腿熱粉絲

Vermicelli w/Shredded Duck & Snow Vegetable.

69. 魚柳帶子粒鴨羹米

Broiled Twin Vermicelli w/Eggplant.

70. 薑米雞粒蛋炒飯

Fried Rice w/Diced Chicken & Ginger.

57. 鮑汁金菇伊麵

Broiled E-Fu Noodles w/Ginkgo Mushrooms.

68. 星洲炒米

Fried Rice Vermicelli "Singapore" Style.

71. 羅漢上菜伊麵

Broiled E-Fu Noodle with Mixed Vegetable.

御珍樓

Mission 261

Dim Sum Menu

御珍樓

Mission 261

Fine Dining Boudoir

261 S. Mission Dr., San Gabriel, CA 91776

Tel: 626.588.7666 • Fax: 626.588.2526

Dim Sum Served: Mon.-Fri. 10:30 am - 3:00 pm

Sat., Sun. & Holidays 9:00 am - 3:00 pm

Party Trays & Catering for All Occasions

Please Contact us for Special Arrangement

御珍特式八點

Mission Specials



- 薑汁封奶撻 (大)
Baked Milk Tart
with ginger juice (L)
- 菊花奶卷卷 (大)
Deep Fried Crispy Spring Roll
w/See Food (L)
- 彩蝶蛋粉果 (大)
Deep Fried Butterfly
Vegetable Dumpling (L)
- 蛋撻皇 (大)
Deep Fried Buns w/Minced
Seafood & Soft Egg (L)
- 蒜茸煎小鴨 (大)
Deep Fried Taro
Dumpling (L)
- 甜絲絲皮包 (中)
Crispy Bake Bun
w/B.B.Q. Pork (M)
- 金銀蛋家撻 (中)
Baked B.B.Q. Pork
w/Salted Duck Egg (M)
- 白玉金包餃 (中)
Sweetened Custard Dumpling
in "Rabbit" Shape (M)

香煎炸燴

Pan Fried & Deep Fried



13. 家鄉鹹水鴨 (中)
Deep Fried Dumpling
w/Dried Shrimps (M)
14. 上湯焗皮卷 (中)
Deep Fried Bean Curd
Skin Roll (M)
15. 酥炸和菜卷 (中)
Pan Fried Turnip
Pudding (M)
16. 香煎黑糖糕 (中)
Pan Fried Water
Chestnut Pudding (M)
17. 豆沙煎卷卷 (中)
Deep Fried Sesame Roll
w/Lotus Seed Paste (S)
18. 蝦蟹炸雲吞 (小)
Deep Fried Crispy Wonton (S)

精美甜點

Sweetened Dim Sum



33. 椰汁奶皇包 (中)
Steamed Egg
Custard Bun (M)
34. 蓮蓉蓮子包 (中)
Steamed Lotus Seed
Paste Bun (M)
35. 蓮蓉千層糕 (中)
Steamed Layer Cake
w/Egg Yolk (M)
36. 鮮果芒布甸 (中)
Mango Pudding (M)
37. 香滑豆腐花 (中)
Sweetened Tofu Pudding (M)
38. 杏仁煎豆漿 (中)
Almond & Yellow Bean
Pudding (M)
39. 椰菜椰汁糕 (小)
Cocoanut Plover Pudding (S)
40. 香滑粟米糕 (小)
Sweet Corn Pudding (S)

No MSG used in the preparation of our dishes

即點即蒸

Steamed Dim Sum



19. 鮮蝦鮮魚餃 (大)
Steamed Shrimp &
Cod Fish Dumplings (L)
20. 蒜茸鮮魚包 (大)
Steamed Juny Pork Bun (L)
21. 蟹黃菜肉羹 (中)
Pork Skin Mei (M)
22. 醬金菜肉紅 (中)
Steamed Honey Camo
Tripe (M)
23. 金銀蒜鮮蝦 (中)
Steamed Fresh Squid
w/Garlic (M)
24. 蒜香雞包仔 (中)
Steamed Chicken Buns (M)
25. 蓮蓉叉燒包 (中)
Steamed B.B.Q. Pork Buns (M)
26. 潤式糯米糍 (中)
Steamed Glutinous
Rice Bread Roll (M)
27. 水晶蝦餃皇 (中)
Steamed Shrimp
Dumplings (M)
28. 荷香珍珠藕 (中)
Sticky Rice Wrapped in
Lotus Leaf (M)
29. XO醬滑雞
Steamed Pork Spare Ribs
w/K.O. Sauce (M)
30. 上湯鮮豆捲 (中)
Baked Bean Curd Roll
in Soup (M)
31. 薑蔥蒸鳳爪 (小)
Steamed chicken Paws
w/Black Bean Sauce (S)
32. 山竹牛肉捲 (小)
Steamed Minced Beef Rolls (S)

御膳廚點

"Kitchen" Specialties

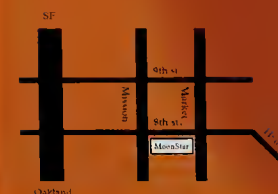
(十時半後供應) (Served After 10:30 A.M.)



41. 五香牛腩 (中)
Marinated Beef
in Soy Sauce (K)
42. 江市煙魚 (中)
Smoked Fish (K)
43. 白灼鮮竹筍 (中)
Steamed Chinese
Broccoli (K)
44. 蒜子清蒸魚 (中)
Poached Chai Sum
Vegetable (K)
45. 上湯浸菜苗 (中)
Poached Vegetable Bulb
w/Superior Stock (K)
46. 沙薑雞爪 (中)
Ginger Chicken Feet (K)
47. 香煎海蜇 (中)
Jelly Fish (K)
48. 掛爐燒鴨 (中)
Barbecued Duckling (K)
49. 玫瑰豉油雞 (中)
Marinated Chicken
w/Dark Soy Sauce (K)
50. 蜜汁叉燒 (中)
Honey Barbecued Pork (K)
51. 蓮紅蝦餃 (中)
Steam Chicken
w/Dry Scallop (K)
52. 椒鹽多春魚 (中)
Pan Fried Shrimps
w/Spiced Salt (S)
53. 蒜汁豉油雞 (中)
Rice Pancake
w/Beef Bisket Grey (S)

本店所有出品不含味精

1169 Market St.
San Francisco, CA 94103
PH 415.552.3882
FX 415.552.3884
www.moonstarbuffet.com



Lunch Buffet
Mon - Fri \$ 8.59
Sat - Sun \$16.99
Holiday \$19.99

Dinner Buffet
Mon - Thur \$16.99
Fri - Sun & Holiday \$19.99

Business Hours
Lunch:
Mon - Sun 11:00am - 4:00pm

Dinner:
Mon - Thur 5:00pm - 9:00pm
Fri - Sat 4:00pm - 9:30pm
Sun 4:00pm - 9:00pm

For Lunch:

Soup & Salad
Traditional,
Asian Themed
and Seasonal Fruits



Hot Entrees
Everyone's Favorites,
Vegetarian and
Spicy Creations

Sushi Bar
Wide variety of
freshly made Nigiris

BBQ & Rotisserie
Seasonal seafood,
BBQ and
Rotisserie Specialities



Dessert
American & Asian
Sweetness
In Abundance

MoonStar

*Moonstar Buffet, Where celebration truly begins...
is now available at your location through our delivery
or catering services. Imagine having our resourceful menu
and attentive staff just a phone call away...
so indulge yourself and take us along for your next festivity.
Moonstar Buffet, what celebration is all about...
Contact us for more information.*

For Dinner:

Soup & Salad
Traditional,
Asian Themed
and Seasonal Fruits

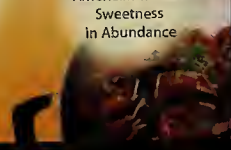


Dim Sum & Hot Entree
Ethnic Cuisines,
Everyone's Favorites,
Vegetarian & Spicy Creations

Sushi & Sashimi
Galore of fresh made Nigiris,
Specialty Rolls and Handrolls

Seafood & Specialties
Seasonal seafood,
BBQ and
Rotisserie Specialities

Dessert
American & Asian
Sweetness
In Abundance



| | | | |
|--|----------------------------------|--|----------|
| 游龍雞生翅 <i>Shark's Fin with Shredded Chicken</i> | \$38.80 | 鑊仔青瓜冬菜煮鮮蝦 <i>Braised Shrimp with Preserved Cabbage & Cucumber</i> | \$13.80 |
| 鮑參翅肚羹 <i>House Special Soup</i> | \$32.80 | 鑊仔沙爹浸肥牛 <i>Braised Prime Rib Beef Slices with Satay Sauce</i> | \$13.80 |
| 紅燒大鮑翅 <i>Braised Shark's Fin Soup</i> | \$29.80 | 鑊仔辣酒蒸游蝦 <i>Stewed Candi with Sole</i> | Seasonal |
| 濃湯野菌煲仔翅 <i>Shark's Fin Soup with Wild Fungus</i> | \$29.80 | 泰式炒米粉 <i>Thailand Style Pan Fried Rice Noodle</i> | \$8.80 |
| 蒜香嫩官燕 <i>Stewed Bird's Nest with Fine Stock</i> | \$38.80 | 香麻叉燒酥 <i>Barbequed Pork Puff</i> | \$3.80 |
| 木瓜燉雪蛤 <i>Stewed Hasmar with Papaya</i> | \$8.80 | 燕窩金球 <i>Bird's Nest Cake</i> | \$18.80 |
| 木瓜燉官燕 <i>Stewed Bird's Nest with Papaya</i> | \$38.80 | 順德蓮仔餅 <i>Shunde Style Cake</i> | \$3.80 |
| 冰糖燉官燕 <i>Stewed Bird's Nest with Rock Candy</i> | \$38.80 | 豉汁排骨蒸河粉 <i>Steamed Rice Noodle with Pork Chop in Garlic Sauce</i> | \$10.80 |
| 南瓜鮮奶珍珠露 <i>Pumpkin Tapioca</i> | \$3.80 | 菜心粒鹹魚炒飯 <i>Salted Fish & Minced Vegetable Fried Rice</i> | \$9.80 |
| 冰糖燉雪蛤 <i>Stewed Hasmar with Rock Candy</i> | \$6.80 | 金包雞炒飯 <i>Fried Rice Egg Omelette</i> | \$15.80 |
| 什菌黃豆鮮鮑魚湯 <i>Fresh Abalone Soup with Assorted Fungus</i> | Seasonal | 茄子肉醬炆伊面 <i>Braised E-Fu Noodle with Eggplant and Minced Pork</i> | \$9.80 |
| 冬菇草蝦鮮蝦花膠 <i>House Special Fish Maw</i> | \$68.00 Medium \$128.00 Large | 海鮮上湯生面 <i>Seafood Noodle Soup</i> | \$10.80 |
| 乾燒一品湯 <i>House Special Royal Soup</i> | \$26.80 Medium \$38.80 Large | 酥皮芋茸飽 <i>Mashed Taro Bun</i> | \$6.80 |
| 瑤柱燒蝦羹 <i>Stewed Whisk Soup</i> | \$18.80 Medium \$28.80 Large | | |
| 冬菇露柱羹 <i>Stewed Ground Canpay with Dried Scallap Soup</i> | \$11.80 | | |
| 波菜海鮮羹 <i>Sealand and Spinach Soup</i> | \$9.80 | | |
| 蟹肉粟米羹 <i>Crab Meat and Corn Soup</i> | \$9.80 | | |
| 京都酸辣湯 <i>Hot and Sour Soup</i> | \$8.80 | | |
| 鐵板川汁牛柳 <i>Sizzling Beef with Sichuan Sauce</i> | \$11.80 | | |
| 鐵板日式茄子 <i>Japanese Style Sizzling Eggplant</i> | \$9.80 | | |
| 鐵板原籠三寶 <i>Sizzling Three Treasures</i> | \$11.80 | | |
| 金草蒸鮑 <i>Steamed Chinese Cabbage with Ham</i> | \$9.80 | | |
| 雞汁浸白菜 <i>Poached Cabbage with Chicken Sauce</i> | \$10.80 | | |



Monday - Friday 10:30am-3pm 5pm-11pm
Saturday - Sunday 10am-3pm 5pm-11pm

Tel: 626.282.6800 Fax: 626.282.7299
700 S. Atlantic Blvd, Monterey Park, CA 91754



NEW CONCEPT RESTAURANT

粵菜精粹
順峰演繹

Take Out Menu

| | |
|---|---------|
| 生炒芥蘭片 <i>Pan Fried Sliced Cabbage Mustard</i> | \$10.80 |
| 家鄉生炒菜心 <i>Pan Fried Chinese Cabbage</i> | \$9.80 |
| 香芋汁肉絲浸菠菜 <i>Poached Spinach with Taro Sauce & Minced Pork</i> | \$10.80 |
| 蒜香鳳芽絲蒸蹄瓜 <i>Steamed Taro with Garlic Sauce</i> | \$9.80 |
| 鐵板海鮮豆腐 <i>Sizzling Seafood & Bean Curd</i> | \$12.80 |
| 鐵板燒汁野菌大腸 <i>Sizzling Preserved Pork Intestine with Assorted Fungus</i> | \$12.80 |
| 鐵板左宗雞 <i>Sizzling General Tso's Chicken</i> | \$9.80 |
| X.O. 脆鮮竹炒海蜆頭 <i>Pan Fried Jellyfish with X.O. Sauce</i> | \$12.80 |
| 翡翠炒魚球 <i>Pan Fried Fishball with Cabbage Mustard</i> | \$12.80 |
| 煎鱈魚咀 <i>Baked Fish Head</i> | \$19.80 |
| 美極鮑菇炒煙肉 <i>Pan Fried Mushrooms with Bacon</i> | \$11.80 |
| 鹹魚馬蹄煎肉餅 <i>Steamed Minced Pork with Salted Fish</i> | \$10.80 |
| 南瓜盅蒸排骨 <i>Steamed Pork Chop with Pumpkin Sauce</i> | \$13.80 |
| 八寶釀竹筴 <i>Deep Fried Stuffed Bamboo Shoots</i> | \$12.80 |
| 蝦子炆海參 <i>Braised Sea Cucumber with Dried Shrimp</i> | \$18.80 |
| 家鄉炒粉葛絲 <i>Pan Fried Sliced Fenguo</i> | \$9.80 |
| 荷葉素鮑 <i>Vegetarian Deluxe</i> | \$13.80 |
| 嗜嗜大頭魚煲 <i>Braised Big Fish Head in Hot Pot</i> | \$16.80 |
| 鑊仔日本清酒煮蜆 <i>Braised Clam in Japanese Sole</i> | \$13.80 |
| 嗜嗜鳳凰銀絲 <i>Braised Chicken with Vermicelli & Egg</i> | \$13.80 |
| 咖喱洋蔥雪魚煲 <i>Braised Curry Cod Fish in Hot Pot</i> | \$13.80 |
| 豆瓣香菇茄子煲 <i>Braised Eggplant, Mushrooms & Bean Curd Hot Pot</i> | \$9.80 |
| 鹹魚花肉四季煲 <i>Braised Pork & Vegetables with Salted Fish in Hot Pot</i> | \$9.80 |
| 鑊仔香芋粉絲生蜆 <i>Braised Oyster & Taro in Hot Pot</i> | \$13.80 |

| Chef's Recommendations | | | | | | | |
|--|-------------------------------|--|----------|---|------------------------------|--|---------------------------------|
| 魚翅彩虹乳酪 <i>Steamed Shark's Fin with Cream</i> | \$14.80 | 順德拆魚羹 <i>Shunde Style Fish Soup</i> | \$12.80 | 原筍三寶 <i>Braised Three Treasures</i> | \$9.80 | 蜜汁叉燒 <i>Barbeque Roasted Pork</i> | \$8.80 |
| 酒糟炮豉排骨 <i>Alcohol-Flavored Pork Chop</i> | \$4.80 | 泰式香芒鮑魚 <i>Thailand Style Talapia</i> | \$13.80 | 皇帝蟹三食 <i>Alaskan King Crab in Three Styles</i> | Seasonal | 潮式滷水拼盤 <i>Chuchow Style Preserved Meat Combination</i> | \$18.80 Medium \$28.80 Large |
| 茶香青粒皇子 <i>Tea Flavored Pan Fried Frog</i> | \$15.80 | 涼瓜蝦餃煎蛋角 <i>Pan Fried Egg with Bitter Melon & Shrimp</i> | \$10.80 | 蠔皇極品鮑魚 <i>House Special Abalone</i> | Seasonal | 滴禾大腸 <i>Preserved Pork Intestine</i> | \$8.80 |
| 拾菜靚肉生菜包 <i>Clean Lettuce Wraps</i> | \$10.80 | 求其炒皇翅 <i>Assorted Fried Meat & Vegetables</i> | \$6.80 | 鳳城順蝦餅 <i>Deep Fried Shrimp Paste</i> | \$10.80 | 化皮乳豬 <i>SKed Barbeque Roasted Pig</i> | \$16.80 |
| 隨便亂炒 <i>Assorted Pan Fried Meat & Vegetables</i> | \$10.80 | 普寧炸豆腐 <i>Puning Style Deep Fried Bean Curd</i> | \$8.80 | 龍蝦刺身 <i>Lobster Sashimi</i> | Seasonal | 北京片皮鴨 <i>Peking Duck (1 course \$23.80) (2 courses \$31.80)</i> | \$31.80 |
| 白雪公主 <i>Deep Fried Snow Princess Scallops</i> | \$12.80 | 棧竹銀杏豬肚煲 <i>Hog Maw with Ginkgo Seed & Fuzhu</i> | \$9.80 | 北極日三文魚刺身 <i>Scallop & Salmon Sashimi Combination</i> | \$14.80 | 澳門燒肉 <i>Macao Barbeque Roasted Pork</i> | \$8.80 |
| 鹽焗素三寶 <i>Roasted White Nut, Bean Curd & Bamboo Shoot Assortment</i> | \$9.80 | 金華炒螺片 <i>Sliced Pan Fried Whelks with Ham</i> | \$12.80 | 刺身拼盤 <i>Sashimi Combination</i> | \$28.80 | 燒味拼盤 <i>Barbeque Roasted Meat Combination</i> | \$22.80 Medium \$32.80 Large |
| 蘆筍卷排粟米墨魚餅 <i>Asparagus Roll & Cam Cuttlefish Cake</i> | \$12.80 | 鹹菜胡椒煮魚鱈 <i>Stewed Deep Ocean Fish Bladder with Pepper & Pickles</i> | \$12.80 | 吞拿魚刺身 <i>Tuna Sashimi</i> | \$16.80 | 農家白切雞 <i>Roiled Farmhouse Chicken</i> | \$9.80 Half \$18.80 Whole |
| 老饕薯仔蚊鴨 <i>Braised Duck with Potato</i> | \$12.80 | 涼瓜黃豆排骨煲 <i>Stewed Pork Chop with Bitter Melon & Soybean</i> | \$9.80 | 活鮑魚刺身 <i>Fresh Abalone Sashimi</i> | Seasonal | 桶子浸油雞 <i>Preserved Chicken with Soy Sauce</i> | \$9.80 Half \$18.80 Whole |
| 肉醬茄子 <i>Braised Eggplant with Minced Pork</i> | \$6.80 | 潮式蘿蔔煮蟹 <i>Chuchow Style Crab</i> | Seasonal | 象拔蚌刺身 <i>Geo Duck Sashimi</i> | Seasonal | 特式泰皇雞 <i>Thailand Style Chicken</i> | \$9.80 Half \$18.80 Whole |
| 蒜片黑椒炒牛柳粒 <i>Sked Pan Fried Beef with Black Pepper Sauce</i> | \$11.80 | 潮州金瓜酪 <i>Chuchow Style Steamed Pumpkin</i> | \$8.80 | 三文魚刺身 <i>Salmon Sashimi</i> | \$13.80 | 紅燒皇帝雞 <i>Braised Deep Fried Squab</i> | \$12.80 |
| 風味荷香牛腩片 <i>House Special Beef Steamed with Mushrooms</i> | \$10.80 | 方魚芥蘭炒鹹肉 <i>Pan Fried Crab Meat with Salted Pork</i> | \$12.80 | 冰鎮日本遼參 <i>Sea Cucumber Appetizer</i> | \$11.80 | 滴水豆腐 <i>Preserved Bean Curd</i> | \$6.80 |
| 臺灣古味鹹豬肉 <i>Taiwan Style Salted Pork</i> | \$8.80 | 普寧豆腐乳鴨 <i>Deep Fried Squab with Puning Salt</i> | \$13.80 | 蒜茸粉絲蒸扇貝 <i>Steamed Scallops with Garlic Sauce</i> | Seasonal | 蠔皇日本吉品鮑 <i>House Special Japanese Abalone</i> | Seasonal |
| 蒜茸沙律天船 <i>House Special Salad</i> | \$12.80 | 龍皇夜宴 <i>House Special Lobster</i> | Seasonal | 翡翠滑豆斑球 <i>Pan Fried Rock Cod with Vegetables & Bean Curd</i> | \$11.80 | 玉環瑤柱甫 <i>Braised Stuffed Carapay</i> | \$16.80 |
| 臺式三杯雞燴雞 <i>Taiwan Style Pan Fried Chicken</i> | \$11.80 | 桂花炒瑤柱 <i>Pan Fried Egg with Dried Scallops</i> | \$13.80 | 避風塘炒蟹 <i>Pan Fried Crab with Chili Sauce</i> | Seasonal | 鮑汁花菇扣花膠 <i>Stewed Fish Maw with Abalone Sauce & Mushrooms</i> | \$10.80 |
| 羅漢齋皮吞排豉油蝦 <i>Vegetarian Bean Curd Ralf with Soy Shrimp</i> | \$12.80 | 清蒸蘇蝦頭鮑 <i>Special Steamed South Pacific Fish</i> | \$28.80 | 煎藕生蠔 <i>Baked Fresh Oyster</i> | \$12.80 | 鮑汁扣日本遼參 <i>Stewed Sea Cucumber with Abalone Sauce</i> | \$10.80 |
| 七彩捞起蜆肚尖 <i>Hog Maw in Chili Sauce</i> | \$15.80 | 船肝醬乳豬件 <i>Pork Paste with Sliced Roasted Pig</i> | \$22.80 | 泡椒炒蜆立貝 <i>Pan Fried Scallops with Chili Sauce</i> | \$12.80 | 鮑汁扣脆掌 <i>Stewed Goose Feet with Abalone Sauce</i> | \$6.80 |
| 人參肉燉 <i>Ginseng Pot</i> | \$10.80 | 大良炒牛奶 <i>Shunde Style Pan Fried Milk</i> | \$12.80 | 沙灘基面蝦 <i>Pan Fried Prawns with Pepper & Salt</i> | \$13.80 | 金湯靚豆翅 <i>Braised Shark's Fin with Golden Consomme</i> | \$32.80 |
| 銀紙蒸雞 <i>Steamed Chicken Wrapped in Tin Foil</i> | \$12.80 Half \$24.80 Whole | 石斑魚燴湯翅 <i>Braised Shark's Fin Soup with Fish Stock</i> | \$29.80 | 煎鮑基面蝦 <i>Pan Fried Prawns with Pepper & Salt</i> | Seasonal | 在興木瓜燉翅 <i>Stewed Shark's Fin with Thailand Papaya</i> | \$18.80 |
| 冰鎮芥蘭片 <i>Sliced Cold Cabbage Mustard</i> | \$6.80 | 八味官燕 <i>Eight Flavored Bird's Nest</i> | \$38.80 | 三椒炒鮑魚條 <i>Braised Shark's Fin</i> | \$38.80 | 蠔皇糟心牛東鮑 <i>Middle East Abalone with Oyster Sauce</i> | Seasonal |
| 川味水煮魚 <i>Sichuan Style Poached Fish with Chili</i> | \$13.80 | 水煮梅花鹿片 <i>Poached Venison Slices</i> | \$14.80 | 全籠乳豬 <i>Roasted Pig</i> | \$148.80 | 蠔皇南芥燴鮑 <i>South Africa Abalone with Oyster Sauce</i> | Seasonal |
| 三色炒魚翅 <i>Fried Shark's Fin with Three Ingredients</i> | \$38.80 | 子母鮑魚 <i>House Special Steamed Abalone</i> | Seasonal | 脆皮燒鴨 <i>Barbeque Roasted Duck</i> | \$9.80 Half \$18.80 Whole | 大頭菜蒸活鮑片 <i>Steamed Abalone Slices with Kohlrabi</i> | Seasonal |
| 麥香大蝦球 <i>Pan Fried Prawns with Oatmeal</i> | \$12.80 | 四季如意響螺片 <i>Pan Fried Whelk Slices</i> | \$13.80 | 滴水鵝掌 <i>Preserved Goose Feet</i> | \$4.80 | 蕃茄老鮑魚仔 <i>Stewed Abalone with Tomato</i> | Seasonal |
| | | 燕窩蟹肉蒸蛋白 <i>Steamed Egg White with Crab Meat & Bird's Nest</i> | \$32.80 | 香燒肉排 <i>Barbeque Roasted Pork Chop</i> | \$9.80 | 竹笙釀肉翅 <i>Shark's Fin Soup with Crab Meat & Bamboo Shoots</i> | \$38.80 |

豆腐,蔬菜類 *TOFU & VEGETABLE*

| | | |
|------------|---|------|
| 112. 清炒什菜 | Sauteed Mixed Vegetables..... | 5.75 |
| 113. 魚香茄子 | Eggplant with Spicy Garlic Sauce | 5.75 |
| 114. 清炒西蘭 | Sauteed Broccoli | 5.75 |
| 115. 紅燒茄子 | Mandarin Braised Eggplant | 5.75 |
| 116. 雙菇菜膽 | Double Mushrooms with Chinese Green | 5.75 |
| 117. 紅燒滑豆腐 | Mandarin Braised Tofu | 5.75 |
| 118. 蠔油西蘭 | Broccoli with Oyster Sauce | 5.75 |
| 119. 麻婆豆腐 | Mapo Tofu | 5.75 |
| 120. 雙菇炸豆腐 | Fried Tofu with Double Mushrooms..... | 5.75 |
| 121. 干扁四季豆 | Dry Braised String Beans..... | 5.75 |
| 122. 什菜豆腐 | Tofu with Mixed Vegetables | 5.75 |
| 123. 清炒時菜 | Sauteed Seasonal Vegetable | 5.75 |

炒麵,粉類 *CHOW MEIN & CHOW FUN*

| | | |
|------------|--|------|
| 124. 海鮮炒麵 | Seafood Chow Mein | 4.95 |
| 125. 蕃茄牛炒麵 | Tomato Beef Chow Mein | 4.75 |
| 126. 蝦炒麵 | Prawn Chow Mein | 4.95 |
| 127. 雞炒麵 | Chicken Chow Mein | 4.75 |
| 128. 叉燒炒麵 | B.B.Q. Pork Chow Mein..... | 4.75 |
| 129. 牛肉炒麵 | Beef Chow Mein | 4.75 |
| 130. 招牌炒麵 | House Special Chow Mein | 4.95 |
| 131. 什菜炒麵 | Mixed Vegetables Chow Mein..... | 4.75 |
| 132. 招牌煎麵 | House Special Pan Fried Noodle..... | 4.95 |
| 133. 菜蝦煎麵 | Prawn with Vegetables Pan Fried Noodle..... | 4.95 |
| 134. 菜牛煎麵 | Beef with Vegetables Pan Fried Noodle..... | 4.75 |
| 135. 豉汁雞煎麵 | Chicken Pan Fried Noodle with Black Bean Saut | 4.75 |
| 136. 菜連雞煎麵 | Chicken with Tend Green Pan Fried Noodle | 4.75 |
| 137. 菜叉燒煎麵 | B.B.Q. Pork with Vegetable Pan Fried Noodle..... | 4.75 |
| 138. 什菜煎麵 | Mixed Vegetables Pan Fried Noodle..... | 4.75 |
| 139. 干炒牛河 | Beef Chow Fun | 4.75 |
| 140. 蕃茄牛炒河 | Tomato Beef Chow Fun | 4.75 |
| 141. 招牌炒河 | House Special Chow Fun | 4.95 |
| 142. 蝦炒河 | Prawn Chow Fun | 4.95 |
| 143. 豉汁雞炒河 | Chicken Chow Fun with Black Bean Sauce | 4.75 |
| 144. 菜雞炒河 | Chicken with Vegetable Chow Fun | 4.75 |
| 145. 菜牛炒河 | Beef with Vegetable Chow Fun | 4.75 |
| 146. 蒙古牛炒河 | Mongolian Beef Chow Fun | 4.75 |
| 147. 什菜炒河 | Mixed Vegetables Chow Fun | 4.75 |
| 148. 豉汁牛炒河 | Beef Chow Fun with Black Bean Sauce | 4.75 |
| 149. 星洲炒米 | Singapore Rice Noodle | 4.75 |
| 150. 鴨絲炒米 | Shredded Roast Duck Fried Rice Noodle..... | 4.75 |

Hot & Spicy

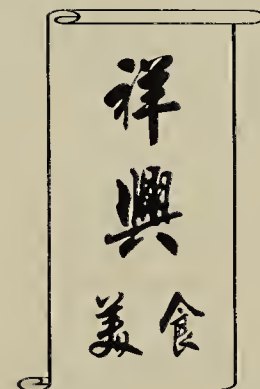
炒飯類 *FRIED RICE*

| | | |
|-------------|--|------|
| 151. 福建炒飯 | Fu Jian Fried Rice | 5.50 |
| 152. 鴛鴦炒飯 | Fried Rice with Two Kinds of Gravy | 5.50 |
| 153. 招牌炒飯 | House Special Fried Rice..... | 5.50 |
| 154. 揚州炒飯 | Yang Chow Fried Rice | 5.50 |
| 155. 海鮮炒飯 | Seafood Fried Rice | 5.50 |
| 156. 蝦炒飯 | Prawn Fried Rice | 5.50 |
| 157. 叉燒炒飯 | B.B.Q. Pork Fried Rice | 5.00 |
| 158. 雞炒飯 | Chicken Fried Rice | 5.00 |
| 159. 什菜炒飯 | Mixed Vegetables Fried Rice | 5.00 |
| 160. 生炒牛肉飯 | Beef Fried Rice | 5.00 |
| 161. 咸魚雞粒炒飯 | Chicken with Salt Fish Fried Rice | 5.50 |
| 162. 大蝦炒飯 | Prawn Fried Rice | 5.95 |
| 163. 白飯 | Steamed Rice | 0.80 |

粥飯類 *RICE PLATE*

| | | |
|------------|---|------|
| 164. 招牌飯 | House Special Rice Plate | 4.50 |
| 165. 菜連蝦飯 | Prawn with Tender Green Rice Plate | 4.50 |
| 166. 蝦龍蝦飯 | Prawn with Lobster Sauce Rice Plate | 4.50 |
| 167. 咖喱蝦飯 | Curry Prawn Rice Plate | 4.50 |
| 168. 西蘭蝦飯 | Broccoli Prawn Rice Plate | 4.50 |
| 169. 宮保蝦飯 | Kung Pao Prawn Rice Plate | 4.50 |
| 170. 甜酸蝦飯 | Sweet & Sour Prawn Rice Plate | 4.50 |
| 171. 茄子瑤柱飯 | Sauteed Rock Cod Fillet with Eggplant Rice Plate | 4.50 |
| 172. 豉汁瑤柱飯 | Sauteed Rock Cod Fillet with Black Bean Sauce Rice Plate | 4.50 |
| 173. 甜酸瑤柱飯 | Sauteed Rock Cod Fillet with Sweet & Sour Sauce Rice Plate | 4.50 |
| 174. 粟米瑤柱飯 | Sauteed Rock Cod Fillet with Corn Rice Plate | 4.50 |
| 175. 菜連鮮魷飯 | Squid with Tender Green Rice Plate | 4.50 |
| 176. 豉汁鮮魷飯 | Squid with Black Bean Sauce Rice Plate | 4.50 |
| 177. 宮保雞球飯 | Kung Pao Chicken Rice Plate | 4.50 |
| 178. 醬爆雞球飯 | Mandarin Chicken Rice Plate | 4.50 |
| 179. 咖喱雞球飯 | Curry Chicken Rice Plate | 4.50 |
| 180. 菜連牛肉飯 | Beef with Tender Green Rice Plate | 4.50 |
| 181. 蒙古牛肉飯 | Mongolian Beef Rice Plate | 4.50 |
| 182. 蠔油牛肉飯 | Beef with Oyster Sauce Rice Plate | 4.50 |
| 183. 豆腐牛肉飯 | Beef with Tofu Rice Plate | 4.50 |
| 184. 西蘭牛肉飯 | Broccoli Beef Rice Plate | 4.50 |
| 185. 炒蛋牛肉飯 | Beef with Scrambled Rice Plate | 4.50 |
| 186. 炒蛋蝦球飯 | Prawn with Scrambled Rice Plate | 4.50 |
| 187. 炒蛋雞球飯 | Chicken with Scrambled Rice Plate | 4.50 |

Hot & Spicy



NEW STAR
RESTAURANT

Chinese Cuisine

歡迎惠顧

526 8th Street
Oakland, CA 94607

Tel: (510) 832-2888

Delivery Available (Over \$20)

MON-SAT 11:00 AM ~ 9:00 PM
SUNDAY 4:30 ~ 9:00 PM

頭 樓

APPETIZERS

| | | |
|---------|---|------|
| 1. 什錦粥 | Combination Appetizers | 5.95 |
| 2. 酥炸蝦球 | B.B.Q. Pork, Fried Pork Wonton, Egg Roll, Fried Prawn | 5.50 |
| 3. 明爐叉燒 | Deep Fried Prawn Ball (8) | 5.50 |
| 4. 酥炸鮮魷 | B.B.Q. Pork | 5.50 |
| 5. 酥炸雞 | Deep Fried Squid | 4.25 |
| 6. 春卷 | Deep Fried Wing (8) | 3.50 |
| 7. 炸雲吞 | Egg Roll (6) | 3.95 |
| 8. 炸肉雲吞 | Fried Wonton (12) | 3.95 |
| 9. 鍋貼 | Fried Pork Wonton (10) | 3.95 |
| 10. 手撕雞 | Pot Stickers (6) | 5.50 |
| 11. 素沙律 | Chicken Salad | 5.50 |
| 12. 雞絲 | Vegetables Salad | 5.95 |
| 13. 海鮮 | Chicken Lettuce Cup | 5.95 |
| | Seafood Lettuce Cup | 5.95 |

COMBINATION DINNER

A. \$20.00

| | |
|-------|-------------------------|
| 春卷和鍋貼 | Egg Roll & Pot Stickers |
| 雲吞湯 | Wonton Soup |
| 合桃蝦 | Walnut Prawn |
| 宮保雞 | Kung Pao Chicken |
| 揚州炒飯 | Yang Chow Fried Rice |

B. \$40.00

| | |
|-------|----------------------------|
| 春卷和叉燒 | Egg Roll & B.B.Q. Pork |
| 海鮮酸辣湯 | Hot & Sour Seafood Soup |
| 椒鹽蝦球 | Salt & Pepper Prawn |
| 蒙古牛肉 | Mongolian Beef |
| 什菜豆腐 | Mixed Vegetables with Tofu |
| 古老肉 | Sweet & Sour Pork |
| 西蘭雞球 | Chicken with Broccoli |
| 京都排骨 | Peking Spareribs |
| 招牌炒飯 | House Special Fried Rice |

湯, 羹類

SOUP

| | | |
|-----------|---------------------------------|------|
| 14. 蛋花湯 | Egg Flower Soup | 5.00 |
| 15. 蟹肉魚肚羹 | Crab Meat with Fish Maw Soup | 5.75 |
| 16. 海鮮豆腐羹 | Seafood with Tofu Soup | 5.75 |
| 17. 西湖牛肉羹 | Westlake Style Beef Soup | 5.00 |
| 18. 蟹肉粟米羹 | Crab Meat with Corn Soup | 5.00 |
| 19. 雞茸粟米羹 | Chicken with Corn Soup | 5.00 |
| 20. 酸辣湯 | Hot & Sour Soup | 5.00 |
| 21. 海鮮酸辣湯 | Hot & Sour Seafood Soup | 5.75 |
| 22. 鍋巴湯 | Sizzling Rice Soup | 5.75 |
| 23. 紫菜豆腐湯 | Seaweed with Tofu Soup | 5.00 |
| 24. 高湯 | Wor Wonton Soup | 5.75 |
| 25. 雲吞湯 | Wonton Soup | 4.25 |
| 26. 雲吞麵 | Noodle Soup | 4.25 |
| 27. 淨麵 | Noodle Soup | 4.25 |
| 28. 鴨羹伊雲吞 | Duck Fried Wonton Soup | 5.25 |
| 29. 鴻圖伊雲吞 | House Special Fried Wonton Soup | 5.25 |

Hot & Spicy

木須類

MOO SHU

| | | |
|---------|--------------------|------|
| 29. 木須肉 | Moo Shu Pork | 5.00 |
| 30. 木須雞 | Moo Shu Chicken | 5.00 |
| 31. 木須菜 | Moo Shu Vegetables | 5.00 |
| 32. 木須蝦 | Moo Shu Prawn | 5.50 |
| 33. 木須牛 | Moo Shu Beef | 5.00 |

雞, 鴨, 鵝類

POULTRY

| | | |
|---------------|-------------------------------|-------|
| 34. 炸子雞(半只) | Crispy Chicken (Half) | 6.50 |
| 35. 油淋子雞(半只) | Ginger & Onion Chicken (Half) | 6.50 |
| 36. 川鹽雞球 | Chicken with Szechuan Sauce | 5.50 |
| 37. 腰果雞球 | Chicken with Cashew Nut | 5.50 |
| 38. 豆仔雞球 | Chicken with Green Beans | 5.50 |
| 39. 茄子雞球 | Chicken with Eggplant | 5.50 |
| 40. 番茄雞球 | Chicken with Tomato | 5.50 |
| 41. 宮保雞球 | Kung Pao Chicken | 5.50 |
| 42. 咖喱雞球 | Curry Chicken | 5.50 |
| 43. 豉汁雞球 | Chicken with Black Bean Sauce | 5.50 |
| 44. 甜酸雞球 | Sweet & Sour Chicken | 5.50 |
| 45. 檸檬雞球 | Lemon Chicken | 5.50 |
| 46. 香橙雞球 | Orange Chicken | 5.50 |
| 47. 什菜雞球 | Mixed Vegetables with Chicken | 5.50 |
| 48. 西蘭雞球 | Broccoli Chicken | 5.50 |
| 49. 菜遠雞球 | Tender Greens with Chicken | 5.50 |
| 50. 芝麻雞球 | Sesame Chicken | 5.50 |
| 51. 左宗雞球 | General Tao's Chicken | 5.50 |
| 52. 明爐叉鴨(半只) | Roast Duck (Half) | 8.00 |
| 53. 北京片皮鴨(半只) | Peking Duck (Half) | 12.00 |

豬, 牛類

PORK & BEEF

| | | |
|-----------|----------------------------|------|
| 54. 薑蔥爆牛肉 | Ginger & Onion Beef | 5.50 |
| 55. 雙菇牛肉 | Beef with Double Mushrooms | 5.50 |
| 56. 蒙古牛肉 | Mongolian Beef | 5.50 |
| 57. 辣油牛肉 | Beef with Oyster Sauce | 5.50 |
| 58. 茄子牛肉 | Beef with Eggplant | 5.50 |
| 59. 蕃茄牛肉 | Tomato Beef | 5.50 |
| 60. 西蘭牛肉 | Broccoli Beef | 5.50 |
| 61. 豆仔牛肉 | Beef with Green Beans | 5.50 |
| 62. 菜遠牛肉 | Tender Green with Beef | 5.50 |
| 63. 咖喱牛肉 | Curry Beef | 5.50 |
| 64. 豉汁牛肉 | Beef with Black Bean Sauce | 5.50 |
| 65. 黑椒牛肉 | Black Pepper Beef | 5.50 |
| 66. 炸豆腐牛肉 | Beef with Fried Tofu | 5.50 |
| 67. 京都肉排 | Peking Spareribs | 5.50 |
| 68. 香橙肉排 | Orange Spareribs | 5.50 |
| 69. 椒鹽肉排 | Salt & Pepper Spareribs | 5.50 |
| 70. 甜酸肉 | Sweet & Sour Pork | 5.50 |
| 71. 回鍋肉 | Twice Cooked Pork | 5.50 |

Hot & Spicy

海鮮類

SEAFOOD

| | | |
|------------|---------------------------------------|----------|
| 72. 油泡三鮮 | Sauteed Combination Seafood | 5.95 |
| 73. 合桃明蝦球 | Walnut Prawn | 5.95 |
| 74. 油泡明蝦球 | Sauteed Prawn | 5.95 |
| 75. 油泡蝦球帶子 | Sauteed Prawn & Scallop | 5.95 |
| 76. 西蘭蝦球 | Broccoli Prawn | 5.95 |
| 77. 豆仔蝦球 | Prawn with Green Beans | 5.95 |
| 78. 椒鹽蝦球 | Salt & Pepper Prawn | 5.95 |
| 79. 茄子蝦球 | Eggplant Prawn | 5.95 |
| 80. 甜酸蝦球 | Sweet & Sour Prawn | 5.95 |
| 81. 四川蝦球 | Szechuan Prawn | 5.95 |
| 82. 宮保蝦球 | Kung Pao Prawn | 5.95 |
| 83. 蕃茄蝦球 | Tomato Prawn | 5.95 |
| 84. 蝦籠糊 | Prawn with Lobster Sauce | 5.95 |
| 85. 豉汁蝦球 | Prawn with Black Bean Sauce | 5.95 |
| 86. 什菜蝦帶子 | Mixed Vegetables with Prawn & Scallop | 5.95 |
| 87. 西蘭蝦帶子 | Broccoli with Prawn & Scallop | 5.95 |
| 88. 油泡帶子 | Sauteed Scallop | 5.95 |
| 89. 西蘭花帶子 | Broccoli Scallop | 5.95 |
| 90. 菜遠斑球 | Rock Cod with Tender Green | 5.95 |
| 91. 甜酸斑球 | Rock Cod with Sweet & Sour Sauce | 5.95 |
| 92. 什菜斑球 | Rock Cod with Mixed Vegetables | 5.95 |
| 93. 豉汁斑球 | Rock Cod with Black Bean Sauce | 5.95 |
| 94. 椒鹽斑球 | Rock Cod with Salt & Pepper | 5.95 |
| 95. 干煎龍利 | Pan Fried Flounder | 5.95 |
| 96. 椒鹽鮮魷 | Salt & Pepper Squid | 5.95 |
| 97. 什菜鮮魷 | Mixed Vegetables with Squid | 5.95 |
| 98. 豉汁鮮魷 | Squid with Black Bean Sauce | 5.95 |
| 99. 薑蔥爆鮮魷 | Squid with Ginger & Onion | 5.95 |
| 100. 薑蔥炒大蜆 | Clam with Ginger & Onion | 5.95 |
| 101. 豉汁炒大蜆 | Clam with Black Bean Sauce | 5.95 |
| 102. 椒鹽蟹 | Salt & Pepper Crab | Seasonal |
| 103. 椒鹽龍蝦 | Salt & Pepper Lobster | Seasonal |

蛋類

EGGS

| | | |
|------------|----------------------------|------|
| 104. 蝦芙蓉蛋 | Shrimp Egg Foo Young | 5.50 |
| 105. 叉燒芙蓉蛋 | B.B.Q. Pork Egg Foo Young | 5.50 |
| 106. 雞芙蓉蛋 | Chicken Egg Foo Young | 5.50 |
| 107. 牛芙蓉蛋 | Beef Egg Foo Young | 5.50 |
| 108. 素芙蓉蛋 | Vegetables Egg Foo Young | 5.50 |
| 109. 炒蛋牛 | Beef with Scrambled Egg | 5.50 |
| 110. 炒蛋雞 | Chicken with Scrambled Egg | 5.50 |
| 111. 炒蛋蝦 | Shrimp with Scrambled Egg | 5.95 |

Hot & Spicy



北京正宗涮羊肉 Beijing Style Hot Pot

锅底每位 \$3.00 (全料一份) ----- \$3.00 per one
 Soup Base (include dipping sauce)

• 麻辣锅底 每位 \$1.00 ----- \$1.00 per one
 • Hot and Spicy Soup Base

韭菜花 Leek Flower Sauce ----- \$2.00
 糖蒜 Sweet Garlic ----- \$2.00

海味類 SEAFOOD and MEAT \$9.95for each item
 菜類 VEGETABLE \$1.95for each item

| | |
|--------------------|-----------------|
| 羊肉片 Lamb Slice | 蔬菜 Sour cabbage |
| 牛肉片 Beef Slice | 白菜 cabbage |
| 蝦 Shrimp | 茼蒿 Tonghao |
| 魚片 Fish Fillet | 麵筋 Bean Curls |
| 羊排 Lamb Ribs | 豆腐 Bean Curd |
| 羊腰子 Lamb Kidney | |
| 牛百葉 Beef Tripe (1) | |
| 牛肚 Beef Tripe (2) | |

• Hot & Spicy

牛肉類 BEEF

- 134 蒙古牛肉 Mongolian Beef ----- 7.95
- 135 湖南牛肉 Hunan Beef ----- 7.95
- 136 蔥爆牛肉 Beef with Bamboo ----- 7.95
- 137 蔥爆牛肉 Beef with Green Onion ----- 9.95
- 138 北京醬牛肉 Peking Beef Steak ----- 9.95
- 139 番茄牛肉 Beef with Tomato ----- 7.95
- 140 青椒牛肉 Beef with Bell Pepper ----- 8.95
- 141 西芹牛肉 Stirred Beef with Celery ----- 7.95
- 142 咖喱牛肉 Curry Beef ----- 7.95
- 143 四季豆牛肉 Beef with String Beans ----- 7.95
- 144 雙菇牛肉 Beef with Double Mushrooms ----- 8.95

豆腐 TOFU

- 145 蒙古豆腐 Mongolian Tofu ----- 7.95
- 146 麻婆豆腐 Hot Spiced Tofu ----- 7.95
- 147 鹹蛋豆腐 Egg Salted Tofu ----- 14.95
- 148 家常豆腐 Family Style Tofu ----- 6.95
- 149 紅燒豆腐 Salt and Pepper Tofu ----- 8.95
- 150 雙菇豆腐 Tofu with Double Mushrooms ----- 7.95

蔬菜類 VEGETABLE

- 151 素什錦 Mix Vegetable ----- 7.95
- 152 上三鮮 Stirred Pork w/ Mushroom & Water Chestnut ----- 7.95
- 153 幹燒四季豆 Stirred String Beans ----- 7.95
- 154 夫妻肺片 Egg Plant in Spicy Garlic Sauce ----- 7.95
- 155 紅燒茄子 Egg Plant with Bitter Sauce ----- 7.95
- 156 蒜茸炒菠菜 Spinach with Garlic ----- 7.95
- 157 蒜苗炒白菜 Hot and Sour Nappa ----- 8.95
- 158 川味白菜 Stirred Nappa Cabbage with Dry Shrimp ----- 7.95

飲品 BEVERAGES

- Soda (Coke, Diet Coke, 7-Up, Sprite, Pepsi, Orange Juice) ----- 1.00

• Hot & Spicy

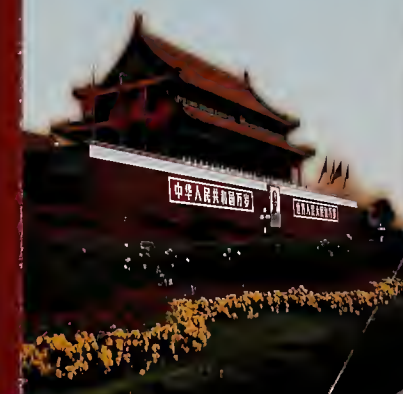


OLD MANDARIN ISLAMIC RESTAURANT



老北京 清真館

AUTHENTIC MANDARIN CHINESE CUISINE



3132 VICENTE STREET
 (Between 42nd-43rd Ave.)
 SAN FRANCISCO, CA 94116
 TEL: (415) 564-3481
 FAX: (415) 564-9588

海鮮類 SEAFOOD

| | | | | |
|------|---|---|--------------------------------|-------|
| ●112 | 菜 | 蝦 | Mungbean Shrimp | 9.95 |
| ●113 | 菜 | 蝦 | Kung Pao Shrimp | 9.95 |
| ●114 | 菜 | 蝦 | Shrimp Hot Spicy Garlic Sauce | 9.95 |
| 115 | 菜 | 蝦 | Cakee Shrimp | 9.95 |
| 116 | 菜 | 蝦 | Shrimp with Broccoli | 9.95 |
| 117 | 菜 | 蝦 | Hotman Shrimp | 9.95 |
| 118 | 菜 | 蝦 | Sweet and Sour Shrimp | 9.95 |
| 119 | 菜 | 蝦 | Alko Vegetables Shrimp | 9.95 |
| 120 | 菜 | 蝦 | Steak Shrimp | 13.95 |
| 121 | 菜 | 蝦 | Sweet Pine Shrimp | 10.95 |
| ●122 | 菜 | 蝦 | Salt and Pepper Shrimp | 10.95 |
| 123 | 菜 | 蝦 | Sautéed Prawns | 10.95 |
| 124 | 菜 | 月 | Fish Fillet With Special Sauce | 12.95 |

木類類 MU SHU

| | | | | |
|-----|---|---|-----------------------------------|------|
| 125 | 菜 | 月 | Mu Shu Beef (with 4 parcels) | 9.95 |
| 126 | 菜 | 月 | Mu Shu Chicken (with 4 parcels) | 7.95 |
| 127 | 菜 | 月 | Mu Shu Shrimp (with 4 parcels) | 9.95 |
| 128 | 菜 | 月 | Mu Shu Vegetable (with 4 parcels) | 7.95 |
| 129 | 菜 | 月 | Pan Cake (with 4 parcels) | 6.95 |

鷄類 POULTRY

| | | | | |
|------|---|---|------------------------------|------|
| ●120 | 菜 | 雞 | Mungbean Chicken | 7.95 |
| ●121 | 菜 | 雞 | Corn Chicken | 7.95 |
| ●122 | 菜 | 雞 | Stir-fried Chicken | 7.95 |
| ●123 | 菜 | 雞 | Hot and Spicy Chicken | 7.95 |
| 124 | 菜 | 雞 | Cakee Chicken | 7.95 |
| ●125 | 菜 | 雞 | Kung Pao Chicken | 7.95 |
| 126 | 菜 | 雞 | Chicken in Black Bean Sauce | 7.95 |
| 127 | 菜 | 雞 | Sweet Pine Chicken | 8.95 |
| 128 | 菜 | 雞 | Chicken with Mushroom | 7.95 |
| 129 | 菜 | 雞 | Sweet and Sour Chicken | 7.95 |
| 130 | 菜 | 雞 | Chicken with Broccoli | 7.95 |
| 131 | 菜 | 雞 | Sesame Chicken | 7.95 |
| 132 | 菜 | 雞 | Lemon Chicken | 7.95 |
| 133 | 菜 | 雞 | Chicken with Double Mushroom | 7.95 |

● Hot & Spicy

頭 壹 APPETIZERS

| | | | | |
|-----|---|---|---|------|
| 1. | 菜 | 雞 | Pot Stew (with 4 parcels) | 4.95 |
| 2. | 菜 | 雞 | Egg Roll (with 4 parcels) | 4.95 |
| 3. | 菜 | 雞 | Fried Lamb Skewer (with 4 parcels) | 6.95 |
| 4. | 菜 | 雞 | Cucumber | 5.95 |
| 5. | 菜 | 雞 | Pan-fried Beef | 5.95 |
| 6. | 菜 | 雞 | Stir-fried Beef and Chicken (in Zhenzhen Style) | 5.95 |
| 7. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 8. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 9. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 10. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 11. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 12. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |
| 13. | 菜 | 雞 | Stir-fried Beef and Chicken | 5.95 |

湯類 SOUPS

| | | | | |
|-----|---|---|-------------------|--------------|
| ●14 | 菜 | 雞 | Hot and Sour Soup | 4.95 (10.95) |
| 15 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 16 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 17 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 18 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 19 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 20 | 菜 | 雞 | Hot and Sour Soup | 4.95 |
| 21 | 菜 | 雞 | Hot and Sour Soup | 4.95 |

特色菜 CHEF'S SPECIALS

| | | | | |
|----|---|---|-----------------------------------|------|
| 22 | 菜 | 雞 | Lamb Beef with Green Onion | 9.95 |
| 23 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 24 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 25 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 26 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 27 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 28 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 29 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 30 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 31 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 32 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 33 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 34 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 35 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 36 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 37 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 38 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 39 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 40 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 41 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 42 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 43 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 44 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 45 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 46 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |
| 47 | 菜 | 雞 | Hot and Sour Special Lamb or Beef | 9.95 |

● Hot & Spicy

砂鍋系列 WARM POT

| | | | | |
|----|---|---|---|-------|
| 48 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |
| 49 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |
| 50 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 51 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 11.95 |
| 52 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |
| 53 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |
| 54 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |

特式面食 FLOUR SPECIALS

| | | | | |
|----|---|---|---|------|
| 55 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 56 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 57 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 58 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 59 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 60 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |
| 61 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 9.95 |

面點 DIM SUM

| | | | | |
|----|---|---|---|-------|
| 62 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 1.50 |
| 63 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 64 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 65 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 66 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 67 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 68 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 69 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 70 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 12.95 |

(本店所有麵點均含茶市及點心)

● Hot & Spicy

面類 NOODLES

| | | | | |
|----|---|---|---|------|
| 71 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 72 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 73 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 74 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 75 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 76 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 77 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 78 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |

炒麵類 CHOW MEIN

| | | | | |
|----|---|---|---|------|
| 80 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 81 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 82 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 83 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 84 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 85 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |

炒飯類 FRIED RICE

| | | | | |
|----|---|---|---|------|
| 86 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 87 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 88 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 89 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 90 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 91 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |
| 92 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 7.95 |

羊肉類 LAMB

| | | | | |
|-----|---|---|---|------|
| 93 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 94 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 95 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 96 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 97 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 98 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 99 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |
| 100 | 菜 | 雞 | Hot and Sour Pot with Vegetable in Warm Pot | 6.95 |

● Hot & Spicy

Family Dinner

House Special Dinner - \$14.95

(Min. order for two)

| | |
|-----------------------------|--|
| Soup: | Sizzling Rice Soup |
| Appetizers: | Chicken Salad • Egg Roll • Fried Shrimp • BBQ Ribs |
| Entree: | Your Choice of One Dish per Person Served with Fried Rice |
| 1. Shrimp Black Bean Sauce | 5. Three Flavor Sizzling Plate |
| 2. Sweet & Pungent Chicken | 6. Crispy Duck or Fresh Roast Duck |
| 3. Black Pepper Beef | |
| 4. Shrimp w/ Fresh Mushroom | |

Imperial Dinner - \$13.95

(Min. order for two)

| | |
|---------------------------|--|
| Soup: | Peking Soup or Chicken Corn Soup |
| Appetizers: | Egg Roll • Fried Shrimp • Chicken Salad • Crab Rangoon |
| Entree: | Your Choice of One Dish per Person Served with Fried Rice |
| 1. Fresh Mushroom Chicken | 4. Beef in Black Bean Sauce |
| 2. Tangerine Chicken | 5. Shrimp Cashew Nuts |
| 3. Wu She Pork Ribs | 6. Mandarin Shrimp |

Peking Dinner - \$12.95

(Min. order for two)

| | |
|-------------------------------|--|
| Soup: | Wu Wonton Soup |
| Appetizers: | Egg Roll • Fried Shrimp • Pepper Wrapped Chicken |
| Entree: | Your Choice of One Dish per Person Served with Fried Rice |
| 1. Peking Shrimp | 4. Shrimp w/ Lobster Sauce |
| 2. Kon Pao Chicken w/ Peanuts | 5. Sweet Sour Chicken |
| 3. Beef Kew | 6. Mo Shu Pork |

Mandarin Dinner - \$10.95

(Min. order for two)

| | |
|---------------------------|--|
| Soup: | Hot & Sour Soup or Egg Flower Soup |
| Appetizers: | Egg Roll • Fried Wonton • Pork Chop |
| Entree: | Your Choice of One Dish per Person Served with Fried Rice |
| 1. Chicken Szechuan Style | 4. Sweet & Sour Pork |
| 2. Shrimp Kew | 5. Moo Goo Gai Pan |
| 3. Broccoli Beef | 6. Almond Chicken |

Hot & Spicy

Lunch A La Carte

Served 11:00 am - 3:00 pm • Monday - Sunday

All dishes served with soup of the day.
Steamed Rice or Fried Rice, Tea & Fortune Cookies
(Minimum Order - One Dish Per Person)
(No soup for To Go Order)

| | |
|---|------|
| Chicken Szechuan Style | 6.95 |
| Almond Chicken | 6.95 |
| Black Pepper Chicken | 6.95 |
| Sweet & Sour Chicken | 6.95 |
| Kon Pao Chicken | 6.95 |
| Chicken in Black Bean Sauce | 6.95 |
| Tangerine Chicken | 6.95 |
| Hot and Crispy Chicken | 6.95 |
| Curry Chicken | 6.95 |
| Mongolian Beef | 6.95 |
| Beef Kew | 6.95 |
| Black Pepper Beef | 6.95 |
| Beef in Black Bean Sauce | 6.95 |
| Kong Pao Beef | 6.95 |
| Beef Szechuan Style | 6.95 |
| Sweet & Sour Shrimp | 6.95 |
| Peking Shrimp | 6.95 |
| Shrimp Szechuan Style | 6.95 |
| Chow San Shien | 6.95 |
| Combination of chicken, shrimp, beef and vegetables | 6.95 |
| Pork Szechuan Style | 6.95 |
| Bar-B-Q Pork with Green Beans | 6.95 |
| Fish with Black Bean Sauce | 6.95 |

Vegetables & Vegetarian Dishes

| | |
|---|-------|
| Buddha Delight | 7.95 |
| Mixed Vegetables | 7.95 |
| Sauteed Spinach | 7.95 |
| Sauteed Broccoli with Mushroom | 7.95 |
| Eggplant Szechuan Style (w/ Almond Pork) | 7.95 |
| Dry Sautéed Green Beans (w/ Almond Pork) | 7.95 |
| Kon Pao Bean Curd | 7.95 |
| Vegetarian Shrimp with Cashew Nut | 9.95 |
| Vegetarian Shrimp with Mixed Vegetables | 9.95 |
| Vegetarian Szechuan Shrimp | 9.95 |
| Vegetarian Kon Pao Chicken | 9.95 |
| Vegetarian Almond Chicken | 8.95 |
| Vegetarian Chicken w/ Black Bean Sauce | 8.95 |
| Vegetarian Chicken w/ Szechuan Sauce | 8.95 |
| Fried Chinese Black Mushroom with Brown Sauce | 12.95 |
| Vegetarian Sweet & Sour Chicken | 8.95 |
| Vegetarian Sweet & Sour Pork | 8.95 |
| Sauteed Fresh Lotus Root | 7.95 |
| Chinese Broccoli with Black Mushroom | 8.95 |
| Sauteed Green Bean with Chef's Sauce | 7.95 |

Hot & Spicy

Special Lunch Combination

Served 11:00 am - 3:00 pm • Monday - Sunday

Dinner A La Carte Entrees Also Available

Soup: Daily Soup • Appetizers: Egg Roll, Fried Wonton
Entrees: Your Choice of One Dish Per Person
Steamed Rice or Fried Rice, Tea & Fortune Cookies
(For Lunch To Go, Soup is Not Included)

| | |
|--|------|
| Broccoli Chicken | 5.50 |
| Chicken Chow Mein | 5.50 |
| Bean Sprout, Celery, Mushroom Diced Chicken Topping with Home Made Crispy Noodle | 5.50 |
| Moo Goo Gai Pan | 5.50 |
| Chicken Chop Suey | 5.50 |
| Sweet and Sour Pork | 5.50 |
| Pork Chung King | 5.50 |
| Zucchini Pork | 5.50 |
| Pork Chow Mein | 5.50 |
| Pork Chop Suey | 5.50 |
| Broccoli Beef | 5.50 |
| Green Pepper Beef | 5.50 |
| Beef Chop Suey | 5.50 |
| Beef Chow Mein | 5.50 |
| Shrimp Chow Mein | 6.95 |
| Shrimp with Lobster Sauce | 6.95 |
| Zucchini Shrimp Szechuan Style | 6.95 |
| Shrimp Chop Suey | 6.95 |
| Buddha Delight | 5.95 |
| Mixed Vegetables | 5.95 |
| Pan Fried Soft Noodles with Three Flavors | 5.50 |
| Soft Noodles (Chicken, Beef or BBQ Pork) | 5.95 |
| Shrimp Pan Fried Soft Noodles | 5.95 |

Noodle • Rice

| | |
|---|-------|
| Pan Fried Soft Noodle with Chicken | 6.50 |
| Pan Fried Soft Noodle with Shrimp | 7.95 |
| Pan Fried Soft Noodle with Beef | 6.50 |
| Pan Fried Soft Noodle with Three Flavor | 6.95 |
| Pan Fried Soft Noodle with Pork or BBQ Pork | 6.50 |
| Chow Fun Singapore Style | 7.95 |
| Singapore Rice Noodle | 7.95 |
| Beef Rice Noodle | 7.95 |
| Three Flavor Fried Rice | 6.95 |
| Shrimp Fried Rice | 7.95 |
| Chicken Fried Rice | 6.50 |
| Beef Fried Rice | 6.50 |
| BBQ Pork Fried Rice | 6.50 |
| Pork Fried Rice | 6.50 |
| Singapore Fried Rice | 7.95 |
| Young Chow Fried Rice | 7.95 |
| Noodle Soup (Chicken, Beef or Pork) | 6.50 |
| Three Flavor Noodle | 6.95 |
| Spicy Korea Noodle Soup | 6.95 |
| Three Flavor Crispy Noodle H.K. Style | 8.50 |
| Seafood Crispy Noodle H.K. Style | 10.95 |
| Black Pepper Noodle (Chicken or Beef) | 7.95 |
| Brown Rice (Beef) | 1.50 |

Hot & Spicy



THE FINEST

Mandarin, Szechuan & Cantonese Cuisine in Town
Only the Freshest Ingredient are used

Lunch Dim Sum Specialties

Open 7 Days A Week

Sun. - Thurs. 11:00 am - 9:30 pm

Fri. - Sat. 11:00 am - 10:00 pm

FREE DELIVERY

Minimum \$80.00 (Camarillo Only)

Tel: (805) 987-8188

Fax: (805) 388-1371

330 N. Lantana St.
Camarillo, CA 93010

Paseo Camarillo Shopping Center

Party Trays Available



Dim Sum & Appetizers

| | |
|---|------|
| Sugar Cane Shrimp | 5.95 |
| Shrimp & Chicken Lettuce Wrapped (4 pcs.) | 6.95 |
| Sesame Pocket (8) | 7.95 |
| (Chicken or Chicken, Beef or Pork) | |
| Shrimp Dumpling (8) | 5.95 |
| (Hot Cook) | |
| Chicken & Shrimp Pan Fried Pao (8) | 5.95 |
| Seaweed Chicken Roll | 5.95 |
| Chicken & Shrimp Sul Mai (8 pcs.) | 5.95 |
| Crab Meat Cheese Rangoon (8) | 5.50 |
| Chicken Salad | 6.25 |
| Shredded Chicken, Lettuce with Sweet Ginger | |
| Mixed with Toasted Rice Noodles | |
| Pan Fried Dumplings (8 pcs.) | 5.50 |
| Egg Rolls (4 pcs.) | 4.50 |
| Fried Jumbo Shrimps (5 pcs.) | 4.50 |
| Fried Wonton (12 pcs.) | 4.95 |
| Wonton Szechuan Style (12) / | 6.95 |
| Bar-B-Q Ribs (4 pcs.) | 5.95 |
| Bar-B-Q Pork | 6.25 |
| Assorted Tray | 9.95 |
| Fried Shrimp, Ribs, Egg Rolls & Paper Wrapped Chicken | |
| Paper Wrapped Chicken (8) | 5.50 |



Soups

| | Half Order | Full Order |
|---------------------------------|------------|------------|
| Hot & Sour Soup / | 3.75 | 5.50 |
| War Wonton Soup | 4.95 | 6.50 |
| Peking Soup | 4.95 | 6.50 |
| Egg Flower Soup | 3.75 | 5.50 |
| Chicken & Sizzling Rice Soup | 4.95 | 7.50 |
| Shrimp & Sizzling Rice Soup | 5.95 | 8.95 |
| Three Flavor Sizzling Rice Soup | 4.95 | 8.95 |
| Shrimp, Chicken or Pork | | |
| Seaweed Egg Flower Soup | 4.95 | 6.95 |
| Seafood Combo Soup | 4.95 | 8.95 |
| Seafood Hot & Sour Soup / | 4.95 | 8.95 |
| West Lake Minced Beef Soup | 4.95 | 6.95 |
| Pork & Pickled Cabbage Soup / | 4.95 | 6.95 |
| Fish & Sea Cucumber Soup | 5.95 | 8.95 |



Shrimp

| | |
|---|-------|
| Sauteed Shrimp | 14.95 |
| Shrimp Kew | 10.95 |
| (Shrimp, Water Chestnuts, Snow Peas & Mushrooms) | |
| Mandarin Shrimp | 10.95 |
| (Shrimp, Broccoli, Snow Peas in Chef's Sauce) | |
| Peking Shrimp / | 12.95 |
| Shrimp w/Hot & Sour Sauce, Ginger & Water Chestnuts | |
| Kon Pao Shrimp With Peanuts / | 14.95 |
| Shrimp Szechuan Style / | 10.95 |
| Hot & Spicy Shrimp / | 10.95 |
| Shrimp with Lobster Sauce | 10.95 |
| Chow San Shien | 10.95 |
| (Combination of Chicken, Shrimp, Beef & Vegetables in Peking Sauce) | |
| Hot & Crispy Shrimp / | 14.95 |
| Cashew Nut Shrimp | 12.95 |
| Shrimp Chow Mein | 9.95 |
| Honey Walnut Shrimp | 14.95 |
| Shrimp Egg Fu Yung | 9.95 |
| Sauteed Shrimp with Fresh Mushroom | 12.95 |
| Shrimp With Curry Sauce / | 10.95 |
| Shrimp With Mixed Vegetables | 10.95 |
| Pepper Salt Shrimp (with Shell) / | 14.95 |
| Imperial Shrimp / | 14.95 |
| Shrimp with Black Bean Sauce | 10.95 |

Fish

| | |
|---------------------------------------|-------|
| Hot & Crispy Fish / | 12.95 |
| Sauteed Sliced Fish | 9.95 |
| Fish Fillet in Tangerine Sauce / | 12.95 |
| Fish Fillet in Szechuan Spicy Sauce / | 9.95 |
| Fish With Black Bean Sauce | 9.95 |
| Kon Pao Fish Fillet / | 10.95 |
| Black Pepper Fish Fillet / | 12.95 |
| Szechuan Chili Pepper Fish Fillet / | 12.95 |

Pork

| | |
|----------------------------------|-------|
| Fresh Lotus with Chinese Sausage | 8.95 |
| Steamed Belly Pork | 8.95 |
| Wu She Pork Ribs | 10.95 |
| Pork Chung King Szechuan Style / | 8.50 |
| Pork with Black Bean Sauce / | 8.50 |
| Bar-B-Q Pork with Green Beans | 8.50 |
| Pork Szechuan Style / | 8.50 |
| Pork Chung King / | 8.50 |
| Deep Fried Pork Chop / | 8.95 |
| Pork with Pickled Cabbage | 7.95 |
| Pork Chop Peking Style | 10.95 |

Hot & Spicy

Duck

| | |
|---------------------------------------|---------------|
| Fresh Roast Duck | (Half) 11.95 |
| Peking Duck (11/2 Hours in Advance) | (Whole) 25.00 |
| Crispy Duck | (Half) 11.95 |
| Almond Pressed Duck (Boudoir) | (Half) 11.95 |
| Pineapple Sweet & Sour Duck (Boudoir) | 11.95 |

Chicken

| | |
|--------------------------------|------|
| Chicken with Basil Leaf / | 9.95 |
| Kon Pao Chicken with Peanuts / | 9.95 |
| Mao Gao Gai Pan | 9.95 |
| Curry Chicken / | 9.95 |
| Hot & Crispy Chicken / | 9.95 |
| Lemon Chicken | 8.50 |
| Almond Chicken | 8.95 |
| Chicken w/Mixed Vegetable | 7.95 |
| Chicken Chow Mein | 7.95 |
| Tangerine Chicken / | 9.95 |
| Chicken Egg Fu Yung | 7.95 |
| General Tso's Chicken | 9.95 |
| Broccoli Chicken | 8.50 |
| Cashew Nut Chicken | 9.95 |
| Szechuan Dan Dan Chicken / | 8.95 |
| Chicken w/Black Pepper / | 9.95 |

Beef

| | |
|---|------|
| Beef Kew | 8.95 |
| Beef, Snow Peas, Water Chestnuts, Mushrooms | |
| Mongolian Beef | 8.95 |
| Broccoli Beef | 8.75 |
| Green Pepper Beef | 8.75 |
| Kon Pao Beef with Peanuts / | 9.25 |
| Beef Szechuan Style / | 8.75 |
| Beef Chow Mein | 7.95 |
| Beef Egg Fu Yung | 7.95 |
| Tangerine Beef / | 9.95 |
| Beef with Black Pepper / | 9.95 |
| Szechuan Chili Pepper Beef / | 9.95 |
| Beef with Black Bean Sauce | 8.95 |

Lamb

| | |
|------------------------------------|------|
| Mongolian Lamb | 9.95 |
| Lamb Sautéed in Black Bean Sauce / | 9.95 |
| Lamb Szechuan Style / | 9.95 |
| Tangerine Lamb / | 9.95 |
| Black Pepper Lamb / | 9.95 |

Scallop

| | |
|--|-------|
| Scallop Szechuan Style / | 14.95 |
| Mandarin Scallop | 14.95 |
| (Scallop, Broccoli, Snow Peas in Chef's Sauce) | |
| Scallop in Black Bean Sauce / | 14.95 |
| Kon Pao Scallop / | 14.95 |
| Fresh Garlic Scallop | 14.95 |

Calamari

| | |
|----------------------------------|-------|
| Calamari with Chef's Sauce | 10.95 |
| Kon Pao Calamari / | 10.95 |
| Crispy Pepper Salt Calamari / | 10.95 |
| Black Bean Sauce with Calamari / | 12.95 |

Mo Shu

| | |
|-------------------|------|
| Mo Shu Shrimp | 9.95 |
| Mo Shu Beef | 8.75 |
| Mo Shu Chicken | 8.75 |
| Mo Shu Pork | 8.75 |
| Mo Shu Vegetables | 8.25 |

Sweet & Sour

| | |
|---------------------------------|------|
| Sweet & Sour Shrimp | 9.95 |
| Sweet & Sour Sliced Fish | 9.95 |
| Sweet & Sour Pork | 8.25 |
| Sweet & Sour Chicken | 8.50 |
| Vegetarian Sweet & Sour Pork | 8.95 |
| Vegetarian Sweet & Sour Chicken | 8.95 |
| Sweet & Sour Lemon Chicken | 8.50 |

Healthy Dish

Prepared especially for those with conscious taste in food as well as being commitment to good health. We prepare with four types of sauce: Szechuan Spicy Sauce • Garlic Brown Sauce • Light White Sauce • Pineapple Sauce

| | Dinner | Lunch |
|---|--------|-------|
| Steamed Chicken with Mixed Vegetables | 8.95 | 5.95 |
| Steamed String Beans and Broccoli | 7.25 | 5.25 |
| Steamed Vegetable with Bean Curd | 7.25 | 5.25 |
| Steamed Chicken Fillet with Broccoli & Chinese Pea Pods | 8.95 | 5.95 |
| Steamed Lemon Chicken | 8.95 | 5.95 |
| Steamed Chicken Fillet w/String Bean | 8.95 | 5.95 |
| Steamed Pineapple Chicken | 8.95 | 5.95 |
| Steamed Shrimp w/Snow Pea Pods & Broccoli | 9.95 | 6.95 |
| Steamed Shrimp with String Beans | 9.95 | 6.95 |
| Lemon Chicken and Shrimp | 9.95 | 6.95 |
| Steamed Chicken & Shrimp w/Mixed Vegetable | 9.95 | 6.95 |
| Steamed Chicken & Shrimp with String Beans | 9.95 | 6.95 |
| Sweet & Sour Chicken & Shrimp | 9.95 | 6.95 |
| Brown Rice (bowl) | 1.50 | |

Family Style Dinner

B. \$14.95 Per Person
(Minimum for two)
Soup of the Day
Fried Prawns
(Mandarin Beef
Lemon Chicken
Yeung Chow Fried Rice

For 3: Prawns with Vegetables
For 4: Fried Sparcibs w/Pepper Salt
For 5: Steak Cubes Cantonese
For 6: Scallops in Black Bean Sauce

Deluxe Dinner

C. \$16.95 Per Person
(Minimum for four)
Assorted Appetizer
Won Ton Soup
Walnut Prawns
(Kung Pao Chicken
Mixed Vegetables
Steak Cubes Cantonese
Yeung Chow Fried Rice

For 5: Prawns with Lobster Sauce
For 6: Peking Duck (half)

豆腐蔬菜類

Vegetables

| | | | |
|-----|-------|---------------------------------------|-------|
| 100 | 百花蝦豆腐 | Steamed Stuffed Tofu | 6.75 |
| 101 | 炸釀豆腐 | Deep-fried Tofu | 6.75 |
| 102 | 紅燒豆腐 | Braised Tofu with Vegetables | 6.75 |
| 103 | 魚香茄子 | Braised Eggplants in Garlic Sauce | 6.95 |
| 104 | 清炒時菜 | Sauteed Seasonal Greens | 7.50 |
| 105 | 蒜茸芥菜膽 | Mustard Greens with Garlic | 7.50 |
| 106 | 雞油豆苗 | Sprouts of Peas with Chicken Oil | 10.95 |
| 107 | 蠔油芥蘭 | Chinese Broccoli in Oyster Sauce | 7.50 |
| 108 | 蟹肉扒雙菇 | Seasonal Vegetables with Crabmeat | 8.95 |
| 109 | 竹筍扒冬菇 | Bamboo Pith with Fresh Mushrooms | 7.95 |
| 110 | 乾煸四季豆 | Dry Cooked String Beans | 7.25 |
| 111 | 麻婆豆腐 | Spicy Chopped Bean Curd (Ma-Po-To-Fu) | 6.75 |

蛋類

Egg Foo Young

| | | | |
|-----|------|-----------------------|------|
| 112 | 叉燒芙蓉 | B.B.Q. Pork Foo Young | 7.95 |
| 113 | 牛肉芙蓉 | Beef Foo Young | 7.95 |
| 114 | 叉燒碎 | B.B.Q. Pork Chop Suey | 7.95 |
| 115 | 牛柳碎 | Beef Chop Suey | 7.95 |
| 116 | 蝦芙蓉 | Shrimp Foo Young | 8.95 |
| 117 | 雞芙蓉 | Chicken Foo Young | 7.95 |

Hot and Spicy

木須類

(Ingredients of Mu-Shu, stir fry w/egg, mushroom, cabbage, bamboo shoot)
[Served w/ 4 pancake] add one pancake \$0.50

Mu-Shu

| | | | |
|-----|-----|------------------|------|
| 118 | 木須牛 | Mu-Shu Beef | 8.50 |
| 119 | 木須肉 | Mu-Shu Pork | 8.50 |
| 120 | 木須雞 | Mu-Shu Chicken | 8.50 |
| 121 | 木須蝦 | Mu-Shu Shrimp | 8.50 |
| 122 | 木須菜 | Mu-Shu Vegetable | 8.50 |

煲仔類

Clay Pot

| | | | |
|-----|---------|--|------|
| 123 | 火腿生蠔煲 | Roasted Pork Stew Fried Oyster in Clay Pot | 8.95 |
| 124 | 牛腩煲 | Beef Stew in Clay Pot | 7.50 |
| 125 | 枝竹羊腩煲 | Sauteed Lamb Filet in Clay Pot | 9.50 |
| 126 | 魚香茄子煲 | Spicy Braised Eggplant w/Garlic Sauce in Clay Pot | 6.95 |
| 127 | 芋頭滑雞煲 | Taro and Chicken in Clay Pot | 8.50 |
| 128 | 八珍豆腐煲 | Bean Cake with Seafood in Clay Pot | 7.75 |
| 129 | 鹹魚雞粒豆腐煲 | Salted Fish Minced Chicken Tofu in Clay Pot | 7.50 |
| 130 | 薑蔥生蠔煲 | Fresh Oyster Stew w/Ginger & Scallions in Clay Pot | 8.95 |
| 131 | 羅漢齋煲 | Braised Assorted Vegetables in Clay Pot | 6.95 |
| 132 | 海鮮一品煲 | Seafood Combination in Clay Pot | 8.75 |
| 133 | 蒜子火腿瑤柱煲 | Rock Cod & Pork in Clay Pot | 8.75 |

粉麵飯類

Fried Rice • Chow Mein

| | | | |
|-----|--------|---|------|
| 134 | 海鮮蔥麵 | Seafood Chow Mein | 8.95 |
| 135 | 雞絲乾燒伊麵 | Braised Noodles with Chicken | 8.00 |
| 136 | 冬菇滑雞 | Fried Li-Fun with Fresh Mushroom | 7.50 |
| 137 | 星州炒米 | Pan Fried Rice Noodle Singapore Style | 7.50 |
| 138 | 乾炒牛河 | Beef Chow Fun | 7.50 |
| 139 | 雙香炒飯 | Two Kinds of Fried Rice | 9.50 |
| 140 | 揚州炒飯 | Yeung Chow Fried Rice | 7.50 |
| 141 | 鹹魚雞粒炒飯 | Fried Rice with Salted Fish and Diced Chicken | 8.00 |
| 142 | 生炒牛肉飯 | Fried Rice with Beef | 7.50 |
| 143 | 蟹肉乾燒伊麵 | Braised Noodles with Crabmeat | 9.50 |

飲品

Beverages

| | | | |
|-----|---|--------|------|
| 144 | 啤 | 酒 Beer | 3.75 |
| 145 | 汽 | 水 Soda | 1.50 |

Hot and Spicy



半島海鮮酒家
Peninsula
Seafood Restaurant

Business Hours:
8:00 am - 9:30 pm

Tel: 415.398.8383
415.398.1415

641 Jackson Street
San Francisco, CA 94133

| 頭 柱 | <i>Appetizers</i> | | |
|------------|---|-------|--|
| 1 燒味拼盤 | Assorted B.B.Q. Appetizers..... | 12.95 | |
| 2 海蜆拼牌蹄 | Lolly Fish and Pork Shank Platter..... | 7.75 | |
| 3 香煎窩貼 | Pot Stickers (4)..... | 4.95 | |
| 4 脆皮炸春卷 | Spring Rolls..... | 3.50 | |
| 5 酥炸雲吞 | Fried Crispy Won Ton..... | 6.25 | |
| 6 酥炸大蝦 | Fried Prawns (10)..... | 8.50 | |
| 7 酥炸生蠔 | Deep Fried Oyster (6)..... | 8.95 | |
| 8 手撕雞沙律 | Chicken Salad..... | 6.50 | |
| 9 紅燒鵪鶉 | Barbecued Quail Flambe (Each)..... | 3.25 | |
| 10 酥炸鮮魷 | Fried Fresh Squid..... | 7.00 | |
| 11 叉 燒 | Sliced Barbecued Pork..... | 5.50 | |
| € 12 椒鹽豆腐角 | Bean Cake w/Spiced Salt & Pepper (Hot)..... | 6.95 | |
| 13 明爐火鴨 | Roast Duck (1/4)..... | 6.50 | |
| € 14 椒鹽花枝 | Spiced Salt Baked Octopus..... | 7.95 | |

| 湯類 | <i>Soup</i> | | |
|------------|--|------------------|------|
| 15 足料老火靚湯 | Soup of the Day..... | 2.50 | 5.95 |
| 16 蟹肉魚翅羹 | Fish Haw with Crabmeat Soup..... | 4.00 | 9.50 |
| 17 竹笙海皇羹 | Supreme Seafood Broth with Bonabuo Pith..... | 4.00 | 7.50 |
| 18 海鮮豆腐羹 | Seafood Tofu Soup..... | 4.00 | 7.50 |
| 19 西湖牛肉羹 | Minced Beef with Egg White Soup..... | 3.00 | 6.50 |
| 20 什錦鍋巴湯 | Combination Sizzling Rice Soup..... | 4.00 | 8.50 |
| € 21 酸 辣 湯 | Hot and Sour Soup..... | 3.00 | 6.50 |
| 22 瑤柱粟米羹 | Shredded Chicken and Sweet Corn Soup..... | 3.00 | 6.50 |
| 23 雲 吞 湯 | Won Ton Soup..... | 3.00 | 6.50 |
| 24 韭黃瑤柱羹 | Dried Scallops with Chive Thick Soup..... | 4.00 | 8.50 |
| 25 蛋 花 湯 | Egg Flower Soup..... | 3.00 | 6.50 |
| 26 雪菜豆腐湯 | Seaweed Soup w/ Bean Cake..... | 3.00 | 6.75 |
| 27 八寶冬瓜盅 | Combination in Melon..... | Order in advance | |

| 鮑參翅肚類 | <i>Shark's Fin & Halau</i> | | |
|------------|---|----------|--|
| ※ 紅燒大鮑翅 | Braised Empress Shark's Fin w/Brown Sauce..... | Seasonal | |
| 29 紅燒蟹肉翅 | Braised Shark's Fin with Crabmeat..... | Cup 9.50 | |
| 9 紅燒鮑魚翅 | Braised Shark's Fin w/ Shredded Chicken..... | Cup 8.50 | |
| 31 鮑翅燴花膠 | Braised Mofone with Fish Maw..... | Seasonal | |
| 32 蜜炸鮮鮑片 | Braised Sliced Fresh Abalone with Vegetables..... | 35.00 | |
| 33 海參燴花膠 | Braised Sea Cucumber with Fish Maw..... | 35.00 | |
| 34 佛跳牆 (1) | ??????? (order in advance) (Per Person)..... | 30.00 | |
| 35 燻魚燴鮮鮑 | Abalone with Oyster Sauce (order in advance)..... | 15.00 | |

€ Hot and Spicy

| 海鮮類 | <i>Seafood</i> | | |
|--------------|--|----------|--|
| 36 游水龍蝦 | Braised Lobster with Supreme Sauce..... | Seasonal | |
| 37 蒜茸蒸龍蝦 | Steamed Lobster with Garlic..... | Seasonal | |
| € 38 椒鹽焗龍蝦 | Braised Lobster with Spicy Salt & Pepper..... | Seasonal | |
| 39 薑蔥焗龍蝦 | Braised Lobster with Ginger and Scallions..... | Seasonal | |
| 40 薑蔥焗大蟹 | Braised Crab with Ginger and Scallions..... | Seasonal | |
| € 41 椒鹽焗大蟹 | Baked Crab with Spicy Salt & Pepper..... | Seasonal | |
| 42 蒜茸蒸蟹 | Steamed Crab with Garlic..... | Seasonal | |
| 43 清蒸游水石斑 | Steamed Fresh Rock Cod..... | Seasonal | |
| 44 清蒸游水立魚 | Steamed Fresh Perch..... | Seasonal | |
| 45 象拔蚌生吃 | Live Geoduck Clam (Uncooked)..... | Seasonal | |
| 46 白灼象拔蚌 | Sliced Blanched Geoduck Clam..... | Seasonal | |
| 47 豉汁蒸生蠔 | Steamed Oyster with Black Bean Sauce..... | 8.95 | |
| 48 豉汁炒大塊 | Sauteed Clams with Black Bean Sauce..... | 8.95 | |
| 49 蜜桃明蝦球 | Prawns with Honey Glazed Walnuts..... | 10.50 | |
| € 50 四川明蝦球 | Szechuan Prawns..... | 9.00 | |
| 51 清蒸龍利 | Steamed Sole..... | Seasonal | |
| € 52 椒鹽斑球 | Rock Cod with Spicy Salt & Pepper..... | 8.95 | |
| 53 韭黃鮮帶子 | Sauteed Scallops with Yellow Chives..... | 12.50 | |
| 54 葱油蝦球 | Prawns with Tender Greens..... | 8.75 | |
| 55 蝦 籠 糊 | Prawns with Lobster Sauce..... | 8.75 | |
| € 56 宮寶蝦球 | Kung Pao Prawn..... | 8.75 | |
| 57 蟹米蝦球 | Shrimpt with Cashew..... | 8.75 | |
| € 58 椒鹽中蝦 | Shrimps with Spicy Salt & Pepper..... | 8.50 | |
| 59 味菜三鮮 | Preserved Vegetables with Three Delight..... | 8.50 | |
| € 60 椒鹽焗帶子 | Spiced Salt Baked Scallops..... | 12.95 | |
| 61 生炆焗海鮮茹 | Minced Seafood with Lettuce Wrap..... | 12.95 | |
| 62 蒜子燒蝦球帶子 | Prawns & Scallops in Garlic w/Sizzling Plater..... | 10.95 | |
| € 63 鐵板乾燒明蝦球 | Prawns w/Mild Chili Sauce in Sizzling Plater..... | 10.95 | |
| € 64 乾烹明蝦球 | Deep Fried Prawns w/Sweet & Spicy Sauce..... | 10.95 | |
| € 65 宮寶帶子 | Kung Pao Scallops..... | 12.95 | |
| € 66 魚香帶子 | Sauteed Scallops w/Spicy Garlic Sauce..... | 12.95 | |
| 67 豉汁斑塊 | Filet Rock Cod w/Black Bean Sauce..... | 8.50 | |

€ Hot and Spicy

| 豬牛類 | <i>Beef & Pork</i> | | |
|-----------|---|------|--|
| 68 京都肉排 | Peking Spareribs..... | 7.00 | |
| € 69 椒鹽肉排 | Fried Spareribs with Spicy Salt & Pepper..... | 7.00 | |
| 70 古 老 肉 | Sweet and Sour Pork..... | 7.00 | |
| 71 香煎豬扒 | Pork Chop with Garlic..... | 8.75 | |
| € 72 蒙古牛肉 | Mongolian Beef..... | 7.95 | |
| 73 中式牛柳 | Beef Chinese Style..... | 8.75 | |
| 74 沙爹牛肉 | Satay Beef..... | 7.95 | |
| 75 西蘭花牛肉 | Beef with Broccoli..... | 7.95 | |
| 76 椒鹽牛仔骨 | Beef Short Ribs in Spicy Salt & Pepper..... | 8.95 | |
| 77 鐵板黑椒牛柳 | Sizzling Steak Cubes with Black Pepper..... | 8.75 | |
| € 78 乾烹牛肉 | Beef Strips w/ Sweet & Spicy Sauce..... | 7.95 | |
| 79 薑蔥牛肉 | Beef w/ Ginger & Onion..... | 7.95 | |
| 80 蜜桃牛柳絲 | Shredded Beef w/Honey Walnuts..... | 8.25 | |
| 81 蘭豆牛肉 | Beef with Snow Peas..... | 7.95 | |

| 鴿、雞、鴨類 | <i>Poultry</i> | | |
|------------|---|-------|--|
| 82 北京片皮鴨 | Peking Duck (half)..... | 12.95 | |
| 83 南乳香燒雞 | Roasted Crispy Chicken (half)..... | 8.50 | |
| 84 當紅炸子雞 | House Special Crispy Chicken (half)..... | 8.50 | |
| 85 黃毛鹽水雞 | House Special Chicken (half)..... | 8.50 | |
| 86 脆皮糯米雞 | Crispy Chicken Stuffed with Sticky Rice (each)..... | 35.00 | |
| € 87 宮 寶 雞 | Kung Pao Chicken..... | 7.95 | |
| 88 腰 果 雞 | Chicken with Cashewnuts..... | 7.95 | |
| 89 西檸煎軟雞 | Chicken with Lemon Sauce..... | 7.95 | |
| 90 杏仁雞丁 | Diced Chicken w/Almond..... | 7.95 | |
| 91 紅燒乳鴿 | Roasted Squab (each)..... | 10.95 | |
| 92 豉油皇乳鴿 | Roasted Squab with Soy Sauce (each)..... | 10.95 | |
| 93 生炒鴿膽 | Pan Fried Squab with Fresh Mushrooms..... | 12.95 | |
| 94 金針雲耳蒸乳鴿 | Steamed Cloud Ear Fungus & Lily Flower Squab..... | 12.95 | |
| 95 生炒白鴿仁 | Diced Squab Served with Lettuce Wraps..... | 12.95 | |
| € 96 咖喱雞球 | Chicken in Curry Sauce (hot)..... | 7.95 | |
| 97 甜酸雞球 | Sweet & Sour Chicken..... | 7.95 | |
| 98 蘭豆雞球 | Chicken with Snow Peas..... | 7.95 | |
| € 99 左宗雞翅 | General Chicken..... | 7.95 | |

€ Hot and Spicy

半島海鮮酒家 Peninsula Seafood Restaurant
641 Jackson Street, San Francisco, CA 94133 *Tel: (415) 398-8383

TABLE:

Open 7 days a week 8:00 am-3:00 pm
茶客每位\$0.50 扶視者\$1.00 前者\$1.00

小點 Small \$2.20 each plate

| | | |
|-------|-----------------------------------|-----|
| 春卷 | Spring Roll | QTY |
| 豉汁蒸排骨 | Steam Spareibs w/Black Bean Sauce | — |
| 五香鳳爪 | Steam Chicken Feet | — |
| 鮮竹牛肉球 | Beef Roll | — |
| 蜂巢芋角 | Bee's Nest Taro Puff | — |
| 五香咸水角 | Fried Rice Puff w/Minced Pork | — |
| 豆沙芝麻球 | Sesame Puff | — |
| 芋絲素春卷 | Vegetable Spring Roll | — |
| 鹽味薑卜糕 | Pan Fried Turnip Cake | — |
| 蒜叉燒包 | Steam Bake Pork Bun | — |
| 蒜奶王包 | Steam Bake Egg Yolk Bun | — |
| 香片馬拉糕 | Tea taste Cake | — |
| 酥皮蛋撻仔 | Bake Egg Custard Tart | — |
| 蒜蓮蓉包 | Steam Lotus Seed Paste Bun | — |
| 花奶椰汁糕 | Coconut taste Cake | — |

中點 Medium \$2.80 each plate

| | | |
|-------|----------------------------|-----|
| 香煎鍋貼 | Pot Stickers | QTY |
| 焗叉燒酥 | Bake BBQ Pork Bun | — |
| 酥皮奶皇包 | Bake Egg Yolk Bun | — |
| 焗叉燒包 | Baked Pork Buns | — |
| 焗芋蓉包 | Bake Taro Bun | — |
| 雞帶子 | Chinese Herb Jelly | — |
| 芒果布甸 | Mango Pudding | — |
| 葡尖鮮蝦餃 | Shrimp Dumpling | — |
| 香茜餃 | Shrimp w/Parshy Dumpling | — |
| 蝦餃粉果 | Traditional Dumpling | — |
| 潮州粉果 | Dumpling in ChouZhou Style | — |
| 蟹殼 | Vegetarian Dumpling | — |

大點 Large \$3.20 each plate

| | | |
|--------|---|-----|
| 黑椒牛仔骨 | Black Pepper Beef Short Ribs | QTY |
| 鮮蝦腸粉 | Shrimp Steamed Soft Rice Noodle | — |
| 滑牛肉腸粉 | Beef Steamed Soft Rice Noodle | — |
| 叉燒腸粉 | Pork Steamed Soft Rice Noodle | — |
| 涼瓜雞絲腸粉 | Chicken Steamed Soft Rice Noodle | — |
| 香茜腸粉 | Parsley Noodle | — |
| 炸兩 | Chinese Donut Rice Noodle Roll | — |
| 排骨蒸粉 | Pork Ribs Steamed Rice Noodle Roll | — |
| 羅漢齋腸粉 | Vegetarian Rice Noodle Roll | — |
| 百花釀青椒 | Stuffed Green Pepper | — |
| 百花釀蘑菇 | Stuffed Mushroom | — |
| 百花釀茄子 | Stuffed Eggplant | — |
| 鮮蝦韭菜餃 | Shrimp w/Chive Dumpling | — |
| 珍珠糯米雞 | Ston Rice w/Chicken Wrapped in Lotus Leaf | — |
| 沙律蝦角 | Shrimp Salad Puff | — |
| 鮮蝦腐皮卷 | Shrimp & Bean Curd Sheet | — |
| 滬式煎包 | Shanghai-style Jianbao | — |
| 滷水鳳爪 | Chicken Feet w/Soy Sauce | — |

特點 Special Chef's \$5.00 each plate

| | | |
|---------|----------------------------------|-----|
| 五香牛什 | Spiced Beef Offal | QTY |
| 魚翅蟹肉灌湯餃 | Guantang Fin Crab Meat Dumplings | — |

廚點 Chef's \$5.00 each plate

10:30 AM 以後供應

煙油芥蘭

Chinese Broccoli w/Oyster Sauce

韭菜豬紅

Pork Blood w/Chives

蜜桃蝦球

Walnut Shrimp

海蜆蒸蹄

Jelly Fish w/ Slice Pork

海蜆牛展

Jelly Fish w/Beef Tenderloin

錦繡炒年糕

Fried Chinese Cake

生炒糯米飯

Fried Sweet Rice

咖喱豬皮魚旦

Curry Pigskin Fish Balls

南乳花生豬手

Southern Peanut Trotter

豉油皇炒河

Soy Sauce Chow Fun

牛腩豬腸粉

Siuhon Pork Rice Rolls

美味薑燒雞

Delicious Vegetarian Goose

椒鹽鴨下巴

Salt and Pepper Duck Chin

潮州瀨水豆腐

Chaozhou Brine Tofu

白灼牛百葉

Boiled Beef Shouters

Gourmet Dinners

MANDARIN DINNER 14.95 per person

SOUP

1. Hot & Sour Soup *

APPETIZERS

2. Spring Roll

3. Fried Wonton

4. Shrimp Toast

ENTREES

5. Beef with Chinese Peas

6. Shrimp & Cashew Nuts

7. Spicy Chicken with Peanuts *

8. Beef with Green Pepper

9. Mixed Vegetables

10. Hot Sichuan Shredded Pork *

11. Sweet & Sour Pork

12. Plum Tree Special Chicken Strips

PLUM TREE SPECIAL DINNER 16.50 per person

SOUP

1. Hot & Sour Soup

APPETIZERS

2. Fried Shrimp

3. Spring Roll

4. Fried Wonton

5. Shrimp Toast

ENTREES

6. Beef with Chinese Peas

7. Shrimp & Cashew Nuts

8. Spicy Chicken with Peanuts *

9. Beef with Green Pepper

10. Mixed Vegetables

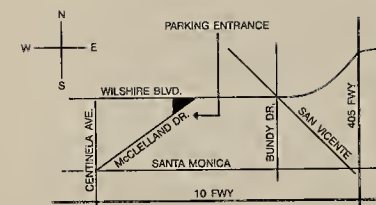
11. Hot Sichuan Shredded Pork *

12. Sweet & Sour Pork

13. Beef with Scallop

* Spicy Dishes

We Serve Cocktails



12400 Wilshire Boulevard, West Los Angeles, California 90025
(213) 826-8008

937 North Hill Street, Los Angeles, California 90012
(213) 613-1819

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DINNER MENU

NOW DELIVERY AVAILABLE
ONLY \$1 DELIVERY CHARGE
(5 P.M.-10 P.M.)
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Plum Tree Specialties

| | | | |
|----------|------------------------------------|-------|---|
| 1. 椒盐鲜带子 | BEEF WITH SCALLOPS | 12.75 | Served on a Sizzling Hot Plate. Special Sauce Not Served with Fresh Scallops and Assorted Vegetables in Special Flavored Sauce |
| 2. 香菇鲜片 | SUCED CHICKEN WITH FRESH MUSHROOMS | 8.95 | By Choice: Fresh Mushrooms with White Meat Chicken (4 Medium Boneless Boneless) |
| 3. 拼盘海鲜 | ASSORTED SEAFOOD | 13.95 | Served on a Sizzling Hot Plate. Includes: Seafood, Shrimp, Crab, Lobster, Scallops, and Clams (Special Sauce) |
| 4. 椒盐鲜带子 | PLUM TREE SPECIAL CHICKEN STRIPS | 9.50 | Served on a Sizzling Hot Plate. Special Sauce of Chicken, Served with Vegetables in Brown Sauce |
| 5. 柠檬鲜带子 | LEMON SCALLOPS | 12.95 | Served on a Sizzling Hot Plate. White Fresh Scallops Served in Light Butter Sauce with our Special Lemon Sauce |
| 6. 牛腰鲜片 | HOT BRAISED SCALLOPS * | 13.50 | Served on a Sizzling Hot Plate. Fresh Scallops Served with Chef's Special Ginger Sauce |
| 7. 珍珠下月螺 | ROYAL SEAFOOD | 12.95 | Served Scallops, Shrimp, and Mussels in a Very Tasty Light Sauce |
| 8. 豆豉鲜片 | FILET OF FISH IN BLACK BEAN SAUCE | 10.95 | Includes Fresh Filet Fish in our Special Sauce, Black Bean Sauce |
| 9. 蒜子鲜片 | MINCED CHICKEN WITH PINE NUTS * | 9.50 | Mixed Chicken Served with Pine Nuts and Special Sauce |
| 10. 咸鲜带子 | PLUM TREE BEEF * | 11.75 | Filet of Tender Beef Served with Special Sauce and Scallops in Special Sauce |
| 11. 蒜茸鲜片 | CRISPY FISH * | 18.95 | Deep Fried Whole Fish Served in Chef's Special Sauce |
| 12. 椒盐鲜片 | SPICY JUMBO SHRIMP * | 12.95 | Includes Shrimp Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 13. 豆豉鲜片 | SWEET & PUNGENT SHRIMP * | 12.95 | Includes Shrimp Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 14. 豆豉鲜片 | SWEET & PUNGENT CHICKEN * | 10.25 | Includes Chicken Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 15. 豆豉鲜片 | PLUM TREE SHRIMP * | 11.95 | Includes Shrimp Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 16. 干香鸡 | VEGETABLE DELUXE | 8.95 | Includes and Light, Rich Accompaniment in our Dish |
| 17. 豆豉鲜片 | JADE CHICKEN * | 9.25 | Includes Chicken Served and Served in Special Sauce |
| 18. 豆豉鲜片 | VELVET SHRIMP | 12.95 | Includes Shrimp Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 19. 豆豉鲜片 | MINCED LOBSTER * | 24.50 | Includes Lobster Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 20. 豆豉鲜片 | FAMOUS BARBECUE CHICKEN SALAD | 7.25 | Includes Barbecue Chicken, Lettuce, and Special Sauce, Served with Special Sauce |
| 21. 豆豉鲜片 | LEMON CHICKEN | 9.25 | Includes Chicken Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 22. 豆豉鲜片 | KON PAO LOBSTER * | 24.50 | Includes Lobster Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 23. 豆豉鲜片 | CRISPY BEEF * | 11.75 | Includes Beef Served in a Light Sauce and Cooled with Chef's Special Sauce |
| 24. 豆豉鲜片 | PLUM TREE SPECIAL | 13.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

* Served Daily

Manadarin & Szechuan Cuisine

热 食 HOT APPETIZERS

| | | | |
|---------|----------------|------|---|
| 1. 豆豉鲜片 | Hot Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Hot Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Hot Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Hot Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Hot Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

冷 食 COLD APPETIZERS

| | | | |
|---------|-----------------|------|---|
| 1. 豆豉鲜片 | Cold Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Cold Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Cold Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Cold Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Cold Appetizers | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

汤 类 SOUP

| | | | |
|---------|------|------|---|
| 1. 豆豉鲜片 | Soup | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Soup | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Soup | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Soup | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Soup | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

海鲜类 SEA FOOD

| | | | |
|---------|----------|-------|---|
| 1. 豆豉鲜片 | Sea Food | 12.50 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Sea Food | 12.50 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Sea Food | 12.50 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Sea Food | 12.50 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Sea Food | 12.50 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

* Served Daily

鸡鸭类 FOWL

| | | | |
|---------|------|------|---|
| 1. 豆豉鲜片 | Fowl | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Fowl | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Fowl | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Fowl | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Fowl | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

肉 类 PORK, BEEF & LAMB

| | | | |
|---------|-------------------|------|---|
| 1. 豆豉鲜片 | Pork, Beef & Lamb | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Pork, Beef & Lamb | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Pork, Beef & Lamb | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Pork, Beef & Lamb | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Pork, Beef & Lamb | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

蔬菜类 VEGETABLES

| | | | |
|---------|------------|------|---|
| 1. 豆豉鲜片 | Vegetables | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Vegetables | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 3. 豆豉鲜片 | Vegetables | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 4. 豆豉鲜片 | Vegetables | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 5. 豆豉鲜片 | Vegetables | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

砂 锅 CASSEROLES

| | | | |
|---------|------------|-------|---|
| 1. 豆豉鲜片 | Casseroles | 21.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Casseroles | 21.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

炒饭类 FRIED RICE

| | | | |
|---------|------------|------|---|
| 1. 豆豉鲜片 | Fried Rice | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Fried Rice | 6.95 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

麵 类 NOODLE DISHES

| | | | |
|---------|---------------|------|---|
| 1. 豆豉鲜片 | Noodle Dishes | 7.75 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |
| 2. 豆豉鲜片 | Noodle Dishes | 7.75 | Includes Chicken, Beef, Pork, Mushrooms, Bamboo Shoots, and Special Sauce |

* Served Daily

麻辣帝國・大廚拿手好戲
Chef's Specialties

| | |
|--|-------|
| 東坡肘子 | 13.95 |
| Dongpo Pork Shoulder | |
| 小米椒愛上小公雞 | 12.95 |
| Stir Fried Chicken W/pickled Chili Pepper | |
| 無比酸菜魚 | 13.95 |
| Tender Fresh Fish Filet Boiled In Szechuan Pickle Mustard Broth W/tofu | |
| 菜根香排骨 | 13.95 |
| Spareribs W/sweet Sour And Spicy Sauce | |
| 帝國水煮魚 | 15.95 |
| Spicy Fish Filet W/flaming Chili Oil | |
| 芭婆香椒牛 | 12.95 |
| Rural Fence Basket Beef Cooked W/pickled Chili Pepper | |
| 蔥油薄餅夾夫妻肺片 | 7.35 |
| Pancake W/couple Delight | |
| 孜然牛仔骨 | 12.95 |
| Cumin Beef Ribs | |
| 椒鹽鴨下巴 | 15.95 |
| Salt And Pepper Duck Chin | |
| 老干媽肘子 | 13.95 |
| Pork Shoulder With Black Bean And Chili Sauce | |

風雲再起・避風塘系列
Crispy Garlic Flavor

| | | |
|-------|--------------------------|----------|
| 避風塘蜆蟹 | Fish Filet Of Sole | Seasonal |
| 避風塘魚片 | Seasonal Fresh Live Crab | 12.95 |
| 避風塘大蝦 | Prawns | 18.95 |
| 避風塘帶子 | Scallops | 18.95 |
| 避風塘茄子 | Eggplant | 8.95 |
| 避風塘排骨 | Spareribs | 13.95 |
| 避風塘尤魚 | Squid | 18.95 |
| 避風塘涼瓜 | Bitter Melon | 8.95 |

流行時尚・美味湯羹 Soup

| | | |
|--------|---------------------------------------|-------|
| 小(S) | 中(M) | 大(L) |
| 6.95 | 8.95 | 10.95 |
| 蛤蜊豌豆腐湯 | Clam And Bean Curd Soup | |
| 黃瓜蝦蛋湯 | Cucumber W/egg Flower Soup | |
| 酸辣湯 | Hot And Sour Soup | |
| 雞茸玉米羹 | Chicken W/cream Corn Soup | |
| 時蔬豆腐湯 | Seasonal Vegetable And Bean Curd Soup | |
| 酸菜魚片湯 | Pickled Fish Filet Soup | |

真工夫私房菜 (預訂)
Chef's Masterpieces (Order in advance)

| | | |
|---------|---------|-------|
| 帝國宏龍野魚掌 | 私房紅酒豆花燴 | Lama |
| 秘製東坡肉 | 宏運當頭 | 極品香辣蟹 |

午餐特價套餐 Lunch Special
Available Mon-Fri From 11:00am-3:00pm
(Served w/Steamed Rice)

| | | |
|-------|--------------------------------------|-----------|
| 宮保雞 | Kung Pao Chicken | 5.95 |
| 左宗雞 | General Tao's Chicken | 5.95 |
| 脆皮雞 | Cashew Chicken | 5.95 |
| 甜酸雞 | Sweet & Sour Chicken | 5.95 |
| 檸檬雞 | Lemon Chicken | 5.95 |
| 素菜雞 | Chicken W/mix Vegetable | 5.95 |
| 蒙古牛 | Mongolian Beef | 5.95 |
| 西蘭牛 | Broccoli Beef | 5.95 |
| 湖南牛 | Hunan Beef | 5.95 |
| 四川牛 | Szechuan Beef | 5.95 |
| 水煮牛 | Spicy Beef W/flaming Chili Oil | 6.95 |
| 蔥爆牛/羊 | Green Onion Beef / Lamb | 5.95/6.95 |
| 孜然牛/羊 | Cumin Beef / Lamb | 5.95/6.95 |
| 回鍋肉 | Twice Cooked Pork | 5.95 |
| 魚香肉絲 | Shredded Pork W/ Garlic Sauce | 5.95 |
| 肉末酸江豆 | Minced Pork W/ Pickled Long Bean | 5.95 |
| 乾扁四季豆 | Dry Sauteed String Bean | 5.95 |
| 魚香茄子 | Eggplant W/ Garlic Sauce | 5.95 |
| 麻婆豆腐 | Ma Po Tofu | 5.95 |
| 素什錦 | Vegetable Delight | 5.95 |
| 芝麻雞 | Sesame Chicken | 5.95 |
| 魚香涼粉 | Bean Jello W/ Garlic Sauce | 5.95 |
| 脆皮雞 | Cashew Nut Prawns | 6.95 |
| 宮保雞帶子 | Kung Pao Prawns / Scallops | 6.95 |
| 素菜雞 | Prawns W/mix Vegetable | 6.95 |
| 咖喱雞 | Curry Prawns | 6.95 |
| 溜魚片 | Fish Filet W/wine Sauce | 6.95 |
| 茄汁魚片 | Sweet & Sour Fish Filet | 6.95 |
| 水煮魚 | Spicy Fish Filet W/flaming Chili Oil | 7.50 |

金牌麻辣帝國出品
• 麻辣香鍋 House special

| | |
|--|-------|
| 麻辣香鍋雞 | 18.95 |
| Chicken In Hot & Numbing Spicy Pot | |
| 麻辣香鍋牛 | 18.95 |
| Beef In Hot & Numbing Spicy Pot | |
| 麻辣香鍋鴨下巴 | 18.95 |
| Duck Chin In Hot & Numbing Spicy Pot | |
| 麻辣香鍋雞翅 | 18.95 |
| Assorted Mushroom In Hot & Numbing Spicy Pot | |
| 麻辣香鍋什錦 | 18.95 |
| House Combination Hot & Numbing Spicy Pot | |
| 麻辣香鍋牛仔骨 | 18.95 |
| Beef Ribs In Hot & Numbing Spicy Pot | |
| 麻辣香鍋蝦 | 18.95 |
| Prawns In Hot & Numbing Spicy Pot | |
| 麻辣香鍋龍蝦 | 28.95 |
| Frog In Hot & Numbing Spicy Pot | |

| | | |
|---------|-----------|---------|
| 一品口水魚 | 咸雞芙蓉蟹 | 山椒嫩花蟹 |
| 一品招牌雞 | 龍穿鱸翅 | 帝國龍米付 |
| 原隻鴨青竹笙雞 | 秘製蜆絲油瓜 | 龍穿鳳翅 |
| 北海銀雪 | 原隻鴨青金湯蘆笋魚 | 龍果法式脆肝松 |
| 雪山飛龍 | 一品雪花肥牛 | 一品水晶蝦 |

紅情誘惑, 重慶火鍋
TEMPTING HOT POT

鍋底:

特色三味鍋底: \$9.95

Triple Flavors Soup Base
麻辣味、滋補味、酸菜味, 也可自由搭配
(Numbing Spicy, Chinese Herb, Szechuan Pickled Mustard Broth)

經典子母鍋底 (鴛鴦鍋): \$9.95

Traditional Double Flavors Soup Base

| | | |
|---------|---|---------|
| 美味滋補鍋底 | Chinese Herb Flavor | \$6.95 |
| 濃情麻辣鍋底 | Hot Numbing Spicy Flavor | \$6.95 |
| 無比酸菜鍋底 | Szechuan Pickle Mustard Broth | \$6.95 |
| 紅情蕃茄鍋底 | Templing Tomato Flavor | \$6.95 |
| 酸菜魚羊腩鍋底 | Pickled Fish And Lamb Hot Pot | \$18.95 |
| 紅燜羊腩鍋底 | Braised Lamb Stew Hot Pot | \$18.95 |
| 重慶燒雞公鍋底 | Chongqing Spicy Chicken Hot Pot | \$18.95 |
| 啤酒活魚鍋底 | Live Fish (Cat Fish) Cooked With Beer Broth | \$24.95 |

麵料:

蔬菜一律\$8 肉片一律\$8 Dish

| | | | |
|----|---------------------|----|------------------------|
| 鴨子 | Beef | 魚片 | Fish Filet |
| 鴨子 | Lamb | 鴨翅 | Egg Dumpling |
| 鴨子 | Beef Tripe | 鴨翅 | Pork's Head |
| 鴨子 | White Beef Tripe | 鴨翅 | Hen's Head Knot |
| 鴨子 | Tender Beef | 鴨翅 | Tofu Skin |
| 鴨子 | Intestine | 鴨翅 | Tea Tree Mushroom |
| 鴨子 | Horn | 鴨翅 | Golden Needle Mushroom |
| 鴨子 | Quail Eggs (12pcs) | 鴨翅 | White Mushroom |
| 鴨子 | Prawns (10 Pcs) | 鴨翅 | Oyster King Mushroom |
| 鴨子 | Fish Ball (10 Pcs) | 鴨翅 | Bamboo Shoot Tip |
| 鴨子 | Beef Ball (10 Pcs) | 鴨翅 | Dumpling (10 Pcs) |
| 鴨子 | Squid Ball (10 Pcs) | 鴨翅 | |

素菜一律\$5 蔬菜一律\$5 Dish

| | | | |
|----|-----------------|----|---------------------|
| 豆腐 | Pean Sprouts | 玉米 | Corn |
| 豆腐 | Lettuce | 玉米 | Cucumber |
| 豆腐 | Napa Cabbage | 玉米 | Fungus |
| 豆腐 | Little Bok Choy | 玉米 | Chinese Parsley |
| 豆腐 | Cabbage | 玉米 | Broccoli |
| 豆腐 | Leifun Root | 玉米 | Needle |
| 豆腐 | Saweed | 玉米 | Sweet Potato Noodle |
| 豆腐 | Frozen Tofu | 玉米 | Rice Noodle |
| 豆腐 | Firm Tofu | 玉米 | Rice Cake |
| 豆腐 | Soybean Sprouts | 玉米 | |

沾料一律\$1 醬汁一律\$1 Dish

芝麻香油 Sesame Oil 特選醬料 Mixed Spicy Powder

BAR B-Q Style 碳烤

烤活魚 \$29.95
Live Whole Fish (Cat Fish)

| | | |
|-------|--------------------|-----------|
| 麻辣龍蝦串 | B.B.Q Squid Skewer | 4.95/5.95 |
| 烤生蠔 | Fresh Live Oyster | 1.95/度 |
| 烤羊肉串 | Lamb Skewer | 4.95/5.95 |
| 烤羊排 | Lamb Ribs | 13.95 |
| 烤茄子 | Eggplant | 7.95 |
| 烤牛仔骨 | Beef Ribs | 12.95 |
| 烤鮮蝦 | Fresh Prawns | 4.95/5.95 |
| 烤肥腸 | Pork Intestine | 4.95/5.95 |



麻辣一品
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創新王國，新派菜式 Chef's Creative Cuisine

| | |
|---|-------|
| 三杯蒜香蝦 | 18.95 |
| Prawn With Garlic And Spicy Chili Sauce | |
| 外邊豆花魚 | 13.95 |
| Silky Tofu W/Fish Filet Df Sole | |
| 泡椒墨魚仔 | 15.95 |
| Stir Fried Squid With Pickled Chili Pepper | |
| 飄香清水魚 | 15.95 |
| Filet Df Sole Boiled In Numbing Spicy Sauce | |
| 飄香羊排 | 13.95 |
| Lamb Ribs W/explosive Chili Pepper | |
| 美極香辣鴨下巴 | 15.95 |
| Duck Chin W/explosive Chili Pepper | |
| 秘制三杯雞 | 10.95 |
| Three Cups Chicken | |
| 麻婆豆腐蝦/魚 | 13.95 |
| Spicy Tofu W/prawns Dr Fish Filet | |
| 干燒茶樹菇 | 10.95 |
| Sautéed Brown Beech Mushroom Served In Mini Flaming Pot | |
| 蛋黃金沙蝦 | 15.95 |
| Wok-seared Prawns W/Salty Egg Yolk | |
| 蛋黃金沙蟹 | 時價 |
| Wok-seared Crab W/Salty Egg Yolk | |
| 飄香牛仔骨 | 12.95 |
| Beef Ribs W/Explosive Chili Pepper | |
| 重慶辣子魚 | 12.95 |
| Fish Fillet W/Explosive Chili Pepper | |
| 一品刺椒豆腐 | 8.95 |
| Hot Braised Tofu | |
| 飄香牛肉 | 12.95 |
| Slice Beef Boiled In Spicy Sauce | |
| 酸豆角煨排骨 | 13.95 |
| Spareribs Stir Fried W/Pickled Long Bean | |
| 鄉村芭婆魚 | 21.95 |
| Rural Fence Basket Fish Cooked W/Black Bean And Chili Sauce | |

碧綠鮮蔬、時令素爽 Vegetables

| | |
|--|--------------|
| 時蔬 (清炒、焗炒、蒜茸、白灼上湯) | 8.95 - 11.95 |
| Seasonal Vegetable Cooked At Your Choice (Stir Fried, Stir Fried With Oil, Stir Fried With Garlic Or Boiled) | |
| 蛋黃焗涼瓜/四季豆/玉米 | 9.95 |
| Bitter Melon/string Beans/corn Stir Fried /salty Egg Yolk | |
| 麻婆豆腐 Ma Po Tofu | 8.95 |
| 魚香茄子 Eggplant W/garlic Sauce | 8.95 |
| 干煸涼瓜 Dry Sautéed Bitter Melon | 8.95 |
| 宮保豆腐 Kung Po Tofu | 8.95 |
| 酸辣土豆絲 Shredded Potato Stir Fried With Hot Chili Pepper | 8.95 |
| 川東地三鮮 Stir Fried Triple Vegetables | 8.95 |
| 干煸四季豆 Dry Sautéed String Beans | 8.95 |
| 青瓜木耳 Stir Fried Cucumber With Black Fungus | 8.95 |

至尊品味，伯爵頭台 Appetizers

| | |
|--|------|
| 九層塔鹽酥雞 | 5.95 |
| Crispy Chicken Nugget W/basil | |
| 韭菜盒子 | 5.95 |
| Pan Fried Leek Turn Over (2) | |
| 蔥油薄餅 | 4.95 |
| Green Onion Pancake | |
| 春卷 | 5.95 |
| Vegetable Spring Roll (4) | |
| 小籠包/蒸餃 | 5.95 |
| Steamed Pork Soup Dumpling Or Steamed Dumpling (6) | |
| 蔥餅夾肉 | 6.95 |
| Pancake W/beef | |
| 鍋貼 | 5.95 |
| Pot Stickers (6) | |

風味獨特，精緻涼菜 Cold Dishes

| | |
|---|------|
| 情人老虎菜 | 5.95 |
| Spicy Jalapeno, Cucumber And Cilantro In Garlic Spicy Sauce | |
| 蒜泥白肉 | 7.95 |
| Slice Pork Belly W/spicy Garlic Sauce | |
| 川北涼粉 | 6.95 |
| Beanjello In Red Chili Sauce | |
| 醉雞 | 7.95 |
| Shanghai Style Wine Chicken | |
| 麻辣牛筋 | 7.95 |
| Spicy Numbing Beef Tendon | |
| 老干媽豆腐 | 5.95 |
| Soft Tofu W/black Bean And Chili Sauce | |
| 夫妻肺片 | 7.95 |
| Couple's Delight | |
| 跳水泡菜 | 3.95 |
| Home Made Szechuan Pickled Vegetable | |
| 口水雞 | 7.95 |
| Szechuan Style Mouth Watering Chicken | |

Veggie Dinner : \$11.95/per person (Min 2 people)

| | |
|-------------------------|---------------------------------------|
| Appetizer : | Spring Rolls |
| Soup : | Seasonal Vegetable And Bean Curd Soup |
| | Dry Sautéed String Beans |
| | Vegetable Chow Mein |
| | Steamed Rice |
| Service For Three Add : | Eggplant W/garlic Sauce |
| Service For Four Add : | Vegetable Delight |
| Service For Five Add : | Ma Po Tofu |
| Service For Six Add : | Stir Fried Assorted Mushroom |

Mandarin Dinner : \$13.95/per person (Min 2 people)

| | |
|-------------------------|------------------------|
| Appetizer : | Spring Rolls |
| Soup : | Hot And Sour Soup |
| | Cashew Chicken |
| | Mongolian Beef |
| | Steamed Rice |
| Service For Three Add : | Sweet And Sour Pork |
| Service For Four Add : | Prawns W/lobster Sauce |
| Service For Five Add : | Lemon Chicken |
| Service For Six Add : | Broccoli Beef |

異國風情本土味 Mandarin Style Flavor

| | | |
|--------|--------------------------------|------------|
| 北京鴨 | Peking Duck | 32.95 |
| 咕嚕肉 | Sweet And Sour Pork | 9.95 |
| 蒙古牛 | Mongolian Beef | 9.95 |
| 腰果蝦 | Cashew Prawns | 12.95 |
| 西蘭牛 | Broccoli Beef | 9.95 |
| 椒鹽蝦 | Salt And Pepper Prawns | 12.95 |
| 陳皮牛 | Orange Flavor Beef | 9.95 |
| 茄汁魚片 | Fish Filet In Tomato Sauce | 12.95 |
| 檸檬雞 | Lemon Chicken | 9.95 |
| 芝麻雞 | Sesame Chicken | 9.95 |
| 宮保雞 | Kun Pao Chicken | 9.95 |
| 湖南牛 | Hunan Beef | 9.95 |
| 四川牛 | Szechuan Beef | 9.95 |
| 咖喱雞 | Curry Chicken | 9.95 |
| 素菜雞 | Vegetable Deluxe Chicken | 9.95 |
| 腰果雞 | Cashew Chicken | 9.95 |
| 干烹雞/雞翅 | Princess Chicken/chicken Wings | 9.95 |
| 蔥爆牛/羊 | Green Onion Beef/lamb | 9.95/12.95 |
| 孜然牛/羊 | Cumin Beef/lamb | 9.95/12.95 |
| 宮保蝦 | Kun Pao Prawns | 12.95 |
| 椒鹽雞翅 | Salt And Pepper Chicken Wings | 9.95 |
| 素菜蝦 | Prawns W/mix Vegetable | 12.95 |
| 下龍麵 | Prawns W/lobster Sauce | 12.95 |
| 宮保帶子 | Kun Pao Scallops | 12.95 |
| 素什錦 | Vegetable Delight | 8.95 |

Szechuan Dinner : \$13.95/per person (Min 2 people)

| | |
|-------------------------|----------------------------------|
| Appetizer : | Green Onion Pancake |
| Soup : | Hot And Sour Soup |
| | Kun Pao Chicken |
| | Dry Sautéed String Beans |
| | Steamed Rice |
| Service For Three Add : | Shredded Pork W/garlic Sauce |
| Service For Four Add : | Silk Tofu W/fish |
| Service For Five Add : | Spicy Beef W/Flaming Chili Oil |
| Service For Six Add : | Chicken W/explosive Chili Pepper |

Gourmet Dinner : \$15.95/per person (Min 2 people)

| | |
|-------------------------|----------------------------|
| Appetizer : | Pot Sticker |
| Soup : | Chicken W/cream Corn Soup/ |
| | Green Bean Chicken |
| | Salt And Pepper Prawns |
| | Beef Chow Mein |
| | Steamed Rice |
| Service For Three Add : | Scallops W/garlic Sauce |
| Service For Four Add : | Fish Filet W/bean Chili |
| Service For Five Add : | Sweet And Sour Prawns |
| Service For Six Add : | Tea Smoked Duck |

傳奇色彩 小吃面飯 Side dish, Rice, Noodle

| | |
|---|-------------|
| 桂林米粉 | 7.95 |
| Guling Rice Noodle Soup (served With Sesame, Peanut And Quail Eggs) | |
| 醉八仙 | 7.95 |
| Sweet Rice Ball, Wolf Berry And Jujube W/sweet Rice Wine Soup | |
| 小籠麵/米線 | 7.95 |
| Single Cooked Noodle/rice Noodle Soup | |
| 酸辣粉 (肥腸) | 6.95 / 7.95 |
| Hot And Sour Noodle Soup (Dr Topped W/pork Intestine +1.00) | |
| 揚州炒飯 | 7.95 |
| Yangzhou Style Fried Rice | |
| 風味涼麵 | 7.95 |
| House Cold Noodle | |
| 擔擔麵 | 7.95 |
| Tan Tan Noodle | |
| 天府豆腐腦 | 7.95 |
| Silky Tofu W/house Spicy Sauce | |
| 雞水餃 | 7.95 |
| Spicy Dumpling | |
| 招牌炒麵 | 7.95 |
| House Special Fried Rice | |
| 咖喱羊腩飯 | 7.95 |
| Lamb Stew Fried Rice In Curry Flavor | |
| 招牌黃毛雞粉/麵 | 7.95 |
| House Special Chicken Noodle/pho Soup | |
| 招牌牛肉粉/麵 | 7.95 |
| House Special Beef Noodle/pho Soup | |
| 上海炒年糕/滷年糕 | 7.95 |
| 麻辣牛/魚/海鮮/麵/米粉 | 7.95 |
| Spicy Beef/fish/seafood Noodle/pho Soup | |
| 魚香肉絲麵/粉 | 7.95 |
| Shredded Pork With Garlic Noodle/rice Noodle Soup | |
| 榨菜肉絲麵/粉 | 7.95 |
| Shredded Pork With Mustard Tuber Noodle/Rice Noodle Soup | |
| 紅燒排骨麵/粉 | 7.95 |
| Braised Spareribs Noodle/rice Noodle Soup | |
| 打銅麵/粉 | 7.95 |
| Shredded Pork With Egg Noodle/rice Noodle Soup | |
| 酸菜肉絲麵/粉 | 7.95 |
| Shredded Pork With Szechuan Pickled Mustard Noodle/rice Noodle Soup | |
| 白米飯 | 1.25 |
| Steamed Rice | |

金牌麻辣 帝國出品 • 水煮活魚 House special

| | |
|---|--|
| 六項創新標準，成就完美麻辣魚翅。 | |
| 傳統魚鮮標準，創新選料標準。 | |
| 最新用油標準，創新烹調標準。 | |
| 創新工齡標準，創新服務標準。 | |
| 全套專業材料，標準服務質量，美味無窮。 | |
| 隨時與我們聯繫，我們將為您服務。 | |
| 味覺奇跡... | |
| HOUSE SPECIAL | |
| Tender Fresh Fish Boiled In House Spicy Sauce | |



碟飯精選 Rice Plates

| | | |
|------------|-------------------------------------|---------|
| 501 湖南牛肉飯 | HuG Special Beef with Rice | \$7.00 |
| 503 時菜牛肉飯 | Beef & Tender Greens with Rice | \$7.00 |
| 504 宮保蝦球飯 | Kung Pao Prawns with Rice (Spicy) | \$7.00 |
| 505 檸檬雞粒飯 | Lemon Chicken with Rice | \$7.00 |
| 507 蒙古牛肉飯 | Mongolian Beef with Rice (Spicy) | \$7.00 |
| 508 京蔥排骨飯 | Kiang Ton Spareibs with Rice | \$7.00 |
| 509 蒜茸雞粒飯 | Garlic Nuts Chicken with Rice | \$7.00 |
| 510 粟米斑塊飯 | Cream Corn w/Fllet Fish with Rice | \$7.00 |
| 514 紅炆牛尾飯 | Stewed Ox Tail with Rice | \$7.75 |
| 506 蔬菜豆腐飯 | Vegetarian Delight with Rice | \$7.00 |
| 579 蜜汁叉燒飯 | Barbecued Pork | \$6.50 |
| 570 掛爐燒鴨飯 | Barbecued Duck | \$6.50 |
| 578 玫瑰鼓油雞飯 | Soy Sauce Chicken | \$6.50 |
| 512 福州炒飯 | Yang Chow Fried Rice | \$7.00 |
| 513 鹹魚雞粒炒飯 | Salted Fish Chicken Fried Rice | \$7.00 |
| 511 海鮮炒飯 | Seafood Fried Rice | \$8.50 |
| 515 蔥柱蛋白炒飯 | Dried Scallops Egg White Fried Rice | \$10.25 |

特色炒粉麵類 Noodles/Chow Fun

| | | |
|-------------|--|--------|
| 545 脆鴨清麵 | Roasted Duck Noodle Soup | \$7.00 |
| 546 叉燒湯麵 | Barbecued Pork Noodle Soup | \$7.00 |
| 548 紅炆牛尾湯麵 | Stewed Ox Tail Noodle Soup | \$7.75 |
| 547 蒜茸蝦球湯麵 | Shrimp Noodle Soup | \$7.50 |
| 544 魚丸湯米粉 | Fish Ball Rice Noodle Soup | \$7.50 |
| 532 蝦球炒麵 | Shrimp & Tender Greens Chow Mein | \$7.75 |
| 533 牛肉炒麵 | Beef & Tender Greens Chow Mein | \$7.50 |
| 534 雞絲炒麵 | Shredded Chicken Chow Mein | \$7.50 |
| 540 蕃茄牛肉炒麵 | Tomato Beef Chow Mein | \$7.50 |
| 562 素菜炒麵 | Vegetarian Chow Mein | \$7.50 |
| 531 招牌炒麵 | House Chow Mein | \$7.75 |
| 541 韭菜肉絲伊麵 | Chef's Special Noodles | \$7.75 |
| 535 干炒牛河 | Beef Chow Fun | \$7.75 |
| 536 雞球炒河 | Chicken & Tender Greens Chow Fun | \$7.75 |
| 537 鼓蝦牛河 | Beef Chow Fun w/Black Bean Sauce | \$7.75 |
| 538 星洲炒米 | Fried Vermicelli (Singapore Style Curry) | \$7.50 |
| 539 廈門炒米粉 | Fried Vermicelli (Hui-Mon Style) | \$7.50 |
| 530 三絲炒米粉 | Fried Vermicelli with Shredded Pork and Mushroom | \$7.50 |
| 543 雪菜肉絲滷米粉 | Snow Cabbage & Shredded Pork with Rice Noodle Soup | \$7.50 |

廚師精選 Chef's Recommendations

| | | |
|--|---|-----------------|
| 002 象鼻蚌刺身 | Gooduck Sashimi | MKT. |
| Served on a platter with seasoned wasabi mustard & soy sauce | | |
| 003 原盅雞燉翅 | Double Boiled Shark's Fin Soup | \$24.50 |
| Chicken braised with shark's fin & sliced Virginia ham | | |
| 005 蠔皇原只鮮魷 | Whole Abalone with Mustard Greens | MKT. |
| Whole abalone with light gravy served over mustard green vegetables | | |
| 004 紅燒大翅翅 | Braised Supreme Shark's Fin Soup (Ancient Method) | \$55.00 |
| Based in a thick collagen broth with bacon sprouts & topped with shredded Virginia ham | | |
| 115 三文魚春卷 | Salmon Avocado Egg Rolls(2 pcs) | \$5.50 |
| Fried egg rolls filled with smoked salmon, avocado & served with a sweet & sour sauce | | |
| 001 馳名燒乳鴿 | Roasted Squab (Whole) | \$13.50 |
| Whole squab roasted to a golden brown color, served with sautéing on the side | | |
| 665 貴妃走地雞 | Princess Chicken | \$12.50/\$24.50 |
| Specially marinated whole chicken with a ginger & onion sauce | | |
| 025 北京片皮鴨 | Peking Duck | \$16.50/\$29.50 |
| Specially marinated whole duck, roasted to a golden brown crisp skin, served with steamed buns & house special sauce | | |
| 024 玫瑰鼓油雞 | Soy Sauce Chicken (Half) | \$12.50/\$22.50 |
| Steamed chicken with skin & bones served in special soy sauce | | |
| 023 檸檬欖雞 | Fried Chicken with Lemon Sauce | \$11.50 |
| Chicken breast fillet deep fried with a spicy lemon & served with lemon sauce | | |
| 671 潮式卤水鴨 | Egg Sauce Duck Slice (Half) | \$13.50 |
| Tender pieces of duck marinated in chef's special soy sauce (half) | | |
| 015 炸煎滑豆腐 | Fried Stuffed Bean Curd | \$10.50 |
| Deep fried bean curd stuffed with shrimp meat & topped with green & scallions | | |
| 302 荷芹鮮菇菌 | Mixed Vegetables with Mushrooms | \$14.50 |
| Three kinds of mushrooms, celery, sea vegetables & dry roast prepared & sautéed with chef's special method | | |
| 013 鮮冬菇菜膽 | Fresh Black Mushrooms with Mustard Greens | \$14.50 |
| Fresh black mushrooms with mustard greens in light oyster sauce | | |
| 012 瑶柱扒瓜片 | Dried Scallops with Chinese Melons | \$15.50 |
| Steamed Chinese melons, black fungus & seasonal greens topped with dried scallop gravy | | |
| 014 豉汁煎三貴 | Three Treasures with Black Bean Sauce | \$13.50 |
| Bean curd eggplant & hot peppers stuffed with shrimp meat in black bean sauce | | |
| 011 碧綠蝦子煎魷魚 | Vegetarian Abalone with Greens | \$17.50 |
| Slices of vegetarian abalone with light gravy served over tender green vegetables | | |
| 006 椒鹽焗大蟹 | Live Crab with Salt & Pepper (Signature Dish) | MKT. |
| Live lobsters with deep fried & sprinkled with salt & pepper seasoning | | |
| 008 鮮魷蒸水蛋 | Steamed Clams with Eggs | \$15.50 |
| Steamed live clams with beaten eggs | | |
| 208 蜜桃明蝦球 | Prawns with Honey Walnuts | \$15.50 |
| Deep fried prawns, lightly coated with maple sauce & served with honey walnuts | | |
| 007 上湯焗龍蝦 | Baked Maine Lobster in Supreme Broth | MKT. |
| Three kinds of shellfish braised with rich lobster supreme broth & seasonal greens | | |
| 001 菜片海鮮卷 | Mixed Seafood in Lettuce Cups | \$17.50 |
| Sea-fried mixed seafood, prawns, Chinese sausage, mushrooms & bamboo shoots served with lettuce cups | | |
| 846 玉樹鮮魷斑塊 | Steamed Fish Fillets with Ham & Vegetables | \$17.50 |
| Steamed cod fish, served with sliced Virginia ham, mushrooms & tender greens | | |

冷盤精選 Appetizer-Combination

醉鴿拼小碟 (冷盤)

Drunken Squab Combination (Cold Plates)

| | | |
|--|-------------------------|------|
| 602 花雕醉鴿皇 | Drunken Squab | \$16 |
| The following items can be added on sides for \$2 extra when ordering with Drunken Squab Combination | | |
| 111 素齋 | Vegetarian Goose | \$8 |
| 308 麻辣炸菜片 | Spicy Sesame Pickle | \$8 |
| 669 佛山燒蹄 | Cured Ham Hock | \$8 |
| 670 滷水牛展(腰) | Soya Sauce Beef Biskets | \$8 |
| 672 滷水豆腐 | Soya Sauce Bean Curd | \$8 |
| 673 舟山海蜇 | Jellyfish Cold Plate | \$8 |
| 674 日本海草 | Japanese Seaweed | \$8 |
| 675 滷水鴨亦 | Soya Sauce Duck Wings | \$8 |
| 676 滷水鴨舌 | Soya Sauce Duck Tongue | \$8 |
| 677 麻辣北極貝 | Spicy North Pole Conch | \$8 |
| 671 滷水鴨片 | Soya Sauce Duck Slices | \$8 |

潮式拼盤

Special Combination Gold Platter

| | |
|--------|------|
| Small | \$20 |
| Middle | \$28 |
| Large | \$38 |

燒味拼盤

Barbecued Combination Platter

| | |
|--------|------|
| Small | \$20 |
| Middle | \$28 |
| Large | \$38 |



631 Kearny Street,
San Francisco, CA 94108

For Reservations:

Tel: (415) 982-7877

Fax: (415) 982-1496

www.rnglounge.com

Prices Subject To Change Without Notice



嶺南小館
R & G
TO GO MENU



| | | | | | | | |
|--|--|--|--|---|--|---|--|
| Appetizers | | Seafood | | Low Calorie Recommendations | | Pork & Beef | |
| 101 素菜春卷 Vegetable Egg Rolls (2 pcs) \$4.00 <i>Fried egg rolls filled with shredded vegetables & served with sweet & sour sauce.</i> | | 201 <i>Craw</i> MKT. 有下列烹飪方法可供選擇： Please choose one of the following cooking methods: | | 310 上湯菜膽 Tender Greens in Supreme Broth \$12.50 <i>Tender greens braised in a thick broth & topped with shredded豉汁豉汁</i> | | 401 木須肉 Mu Shu Pork \$12.50 <i>Combination of stir-fried egg, shredded pork, cabbage, bamboo shoots, black fungus & scallions served with soy oil sauce.</i> | |
| 102 芝麻手撕雞 Chicken Salad \$3.50 <i>Marinated shredded chicken breasts, crisp yamworts, lettuce & garnished with salad dressing.</i> | | 01 豉汁 Black Bean Sauce 02 蝦風爐 Filled with Garlic & Hot Peppers 03 姜蔥 Ginger & Scallions | | 311 魚香茄子 Eggplant with Garlic Sauce (Spicy) \$12.50 <i>Eggplant, shredded pork, black fungus, bamboo shoots & scallions sautéed in a hot garlic sauce.</i> | | 402 四川肉片 Szechwan Pork (Spicy) \$10.50 <i>Sautéed sliced pork with red pepper, onion & chili sauce.</i> | |
| 103 沙茶雞串 Chicken & Beef Skewers in Satay Sauce (4 pcs) \$6.50 <i>Barbecued chicken & beef skewers in satay sauce.</i> | | 04 蒜茸蒸 Steamed with Garlic 05 清蒸 Steamed 06 紹酒蛋白蒸 Steamed with Wine & Egg Whites | | 312 麻婆豆腐 Ma Po Bean Curd (Spicy) \$12.50 <i>Soft bean curd, shredded pork & scallions sautéed in a spicy sauce.</i> | | 403 京都排骨 Kiang Ton Spare ribs \$10.50 <i>Sautéed spare ribs with a tangy sweet & sour sauce.</i> | |
| 104 蜜汁叉燒 Barbecued Pork \$7.50 <i>Barbecued front strips of choice pork marinated in sweet marinade.</i> | | 07 咸蛋黃 Salted Egg Yolk 08 大千煲 Spicy Garlic Sauce | | 313 百花蒸龍豆 Steamed Bean Curd with Shrimp \$12.50 <i>Steamed soft bean curd topped with shrimp meat & served with a special soy sauce.</i> | | 404 椒鹽排骨 Salt & Pepper Spare ribs \$10.50 <i>Deep-fried spare ribs sprinkled with salt & pepper seasonings.</i> | |
| 105 椒鹽鮮魷 Salt & Pepper Calamari \$10.50 <i>Deep-fried Calamari seasoned with salt & pepper.</i> | | 202 <i>Lobster</i> MKT. 有下列烹飪方法可供選擇： Please choose one of the following cooking methods: | | 303 木須菜 Mu Shu Vegetables \$12.50 <i>Combination of stir-fried egg, cabbage, bamboo shoots, black fungus & scallions served with soy oil sauce.</i> | | 405 蒙古牛肉 Mongolian Beef (Spicy) \$10.50 <i>Deep-fried beef cubes with onions, green peppers & chili sauce.</i> | |
| 106 酥炸生蠔 Deep Fried Oysters \$10.50 <i>Deep-fried fresh oysters.</i> | | 01 上湯 Supreme Broth 02 椒鹽 Salt & Pepper 03 豉汁 Black Bean Sauce 04 姜蔥 Ginger & Scallions | | 304 雜貨素菜 Mixed Vegetables Deluxe \$12.50 <i>Sautéed mixed vegetables including snow peas, carrots, bean curd, mushrooms, black fungus, bean sprouts & baby corn.</i> | | 406 時菜牛肉 Seasonal Vegetable with Beef \$10.50 <i>Beef with vegetable.</i> | |
| 217 椒鹽帶子 Salt & Pepper Scallops \$12.50 <i>Tender scallops deep-fried & sprinkled with salt & pepper seasonings.</i> | | 204 <i>Fresh Fish</i> \$17.50 游水大斑 Ling Cod Prepared 有下列烹飪方法可供選擇： Please choose one of the following cooking methods: | | 305 雪豆馬蹄 Snow Peas & Water Chestnuts \$12.50 <i>Snow peas & water chestnuts sautéed with ginger & garlic.</i> | | 407 夏果牛柳粒 Steak Cubes with Macadamia Nuts \$12.50 <i>Sautéed beef cubes with Macadamia nuts, bell peppers, onion & herb peppers.</i> | |
| Soup | | 01 滋補五寶豆腐湯 Bean Curd Soup 02 椒鹽 Salt & Pepper 03 姜蔥 Ginger & Onion | | Clay Pot | | Poultry | |
| 111 鹿日煨品 Double Boiled Soup of the Day A. Q. <i>Please ask your waiter about daily selections.</i> | | 04 韭菜蝦芽 Sautéed Shrimp with Sprouts 05 各式時菜 with Vegetables | | 351 海鮮一品煲 Seafood Combination in Clay Pot \$14.50 <i>Combination of scallops, prawns, calamari, black mushrooms & vegetables sautéed in a clay pot.</i> | | 668 燒爐鴨鴨 Roast Duck (Half) \$14.50 <i>Specialty marinated duck roasted in a golden brown crispy skin.</i> | |
| 844 蓮桂蟹肉冬菇羹 Diced Winter Melon Soup with Bawl \$19.50 <i>Diced winter melon & Calamari.</i> | | 20406 清蒸游水石斑 Steamed Fresh Rock Cod MKT. 20407 清蒸游水盲蟹 Steamed Fresh Sea Bass MKT. 20408 香焗鱸魚 Baked Black Cod \$37.50 | | 352 冬菇生蠔煲 Fresh Oysters & Black Mushroom in Clay Pot \$12.50 <i>Oysters, black mushrooms, bean curd, ginger & scallions bubbling in a clay pot.</i> | | 669 當紅炸子雞 Spicy Chicken Half \$14.50 Whole \$27.50 <i>Deep-fried chicken with a nice & crispy outside skin.</i> | |
| 158 花膠鮑魚羹 Fish Maw & Shredded Duck Soup Bowl \$15.00 <i>Braised fish maw, shredded duck, mushrooms, bamboo shoots & herbs in a thick broth.</i> | | Prawns | | 353 冬菇牛肉粉絲煲 Beef & Bean Vermicelli in Clay Pot \$12.50 <i>Tender slices of beef sautéed with vermicelli in a spicy sauce.</i> | | 670 一品吊燒雞 Roasted Chicken Half \$14.50 Whole \$27.50 <i>Oven roasted chicken with a side of special brown dipping sauce.</i> | |
| 153 錦繡瑤柱羹 Diced Scallops Soup Bowl \$12.00 <i>Thick broth cooked with dry scallops, shrimp, bamboo shoots, Chinese mushrooms & imitation crabmeat.</i> | | 209 椒鹽中蝦 Salt & Pepper Prawns (in Shell) \$13.50 210 X.O. 薑蔥蝦球 Sautéed Prawns & Snow Peas in X.O. Sauce (Spicy) \$13.50 211 滑蛋明蝦球 Prawns with Scrambled Eggs \$13.50 589 蒜茸蒸蝦 (粉底) Prawns with Seafood Steamed in a Garlic Broth MKT. | | 354 鮮魚茄子煲 Eggplant & Sautéed Fish in Clay Pot \$12.50 <i>Eggplant & sautéed fish sautéed with ginger & scallions in a clay pot.</i> | | 671 薑蔥油淋雞 Ginger & Green Onion Chicken (Half) \$11.50 <i>Steamed chicken with skin & bones served in ginger & green onion sauce.</i> | |
| 162 紅燒雞絲羹 Chicken Shu & Fin Soup Bowl \$74.50 <i>Shu Fin cooked with shredded chicken in a thick broth.</i> | | Clams and Oysters | | 355 鹹魚薑蔥豆腐煲 Sautéed Fish Chicken & Bean Curd in Clay Pot \$12.50 <i>Diced chicken breast & bean curd cooked with sautéed fish in a clay pot.</i> | | 672 新嘉坡椒雞 Chicken with Broccoli (Choice of Spicy or Not Spicy) \$11.50 <i>Sautéed chicken breast sautéed with black bean sauce & served with broccoli.</i> | |
| 169 鮑參翅肚羹 Beasted Seafood Shu & Fin Soup Bowl \$59.50 <i>Thick broth cooked with shark fin, abalone, sea cucumber, fish maw & shredded chicken.</i> | | 228 薑蔥生蠔 Oysters with Ginger & Onion \$13.50 229 蒜椒生蠔 Oysters with Black Bean Sauce \$13.50 230 椒鹽生蠔 Oysters with Salt & Pepper \$13.50 231 上湯浸大蜆 Fresh Clams Baked in Supreme Broth \$13.50 232 蒜椒炒大蜆 Clams with Black Bean Sauce \$13.50 | | 356 椒椒滑雞煲 Chicken with Onion in Clay Pot \$12.50 <i>Tender pieces of chicken with onion sautéed in a hot clay pot.</i> | | 673 X.O. 薑蔥雞球 Chicken with X.O. Sauce (Spicy) \$11.50 <i>Sliced tender pieces of chicken breast cooked in spicy X.O. Sauce.</i> | |
| 154 冬瓜蛤蜊湯 Dried Chinese Winter Melon Soup Cup \$4.50 Bowl \$9.50 <i>Broth cooked with dried winter melon, Chinese mushrooms, shrimp, scallops, pork, imitation crabmeat & dried scallops.</i> | | Various Kinds of Seafood | | 360 紅燒牛尾煲 Ox Tail Stew in Clay Pot \$13.50 <i>Hearty pieces of ox tail served in a clay pot.</i> | | 674 西蘭龍鳳球 Dragon Phoenix \$16.50 <i>Sautéed beef, pork, shrimp, carrot & green onion with vegetable.</i> | |
| 155 西湖牛肉羹 West Lake Minced Beef Soup Cup \$4.50 Bowl \$10.00 <i>Thick broth cooked with ground beef, parley, egg whites & imitation crabmeat.</i> | | 222 X.O. 薑蔥帶子 Sautéed Scallops with X.O. Sauce (Spicy) \$15.00 218 油爆帶子 Sautéed Crystal Scallops \$15.00 215 金沙帶子 Scallops with the Salted Egg Yolk \$15.00 219 炒三鮮 Mixed Seafood Sautéed with Greens \$17.50 | | 358 節瓜粉絲煲 Chinese Melons & Bean Vermicelli in Clay Pot \$12.50 | | 675 炒乳黃南 Sliced Squid with Lily Bulbs \$17.50 (可選 01. 蟹百合 02. 生炒 03. X.O. 薑蔥 04. 各式時蔬) | |
| 156 海鮮豆腐羹 Seafood & Bean Curd Soup Cup \$4.50 Bowl \$10.00 <i>Thick broth cooked with scallops, prawns, bean curd, egg whites & parley.</i> | | | | | | | |
| 159 酸辣湯 Hot & Sour Soup (Spicy) Cup \$4.50 Bowl \$9.50 <i>Thick broth cooked with shredded pork, black fungus, bamboo shoots, bean curd, scallions, egg whites & pepper.</i> | | | | | | | |
| 164 蓮茸粟米羹 Marbled Chicken & Sweet Corn Soup Cup \$4.50 Bowl \$10.00 <i>Few pieces of chicken, sweet corn & egg cooked in a thick creamy broth.</i> | | | | | | | |

碟飯精選 Rice Plates

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| 506 蒜南牛肉飯 R&G Special Beef with Rice | \$6.00 |
| 503 時菜牛肉飯 Beef & Tender Greens with Rice | \$6.00 |
| 504 宮保蝦球飯 Kung Pao Prawns with Rice (Spicy) | \$6.00 |
| 505 檸檬軟雞飯 Lemon Chicken with Rice | \$6.00 |
| 507 蒙古牛肉飯 Mongolian Beef with Rice (Spicy) | \$6.00 |
| 502 京都排骨飯 Kiang Ton Spare ribs with Rice | \$6.00 |
| 509 脆皮雞粒飯 Cashew Nuts Chicken with Rice | \$6.00 |
| 510 粟米鳳尾飯 Cream Corn w/Fillet Fish with Rice | \$6.00 |
| 508 蔬菜豆腐飯 Vegetarian Delight with Rice | \$6.00 |
| 512 揚州炒飯 Yang Chow Fried Rice | \$6.00 |
| 511 鹹魚綠豆炒飯 Salted Fish Chicken Fried Rice | \$6.00 |
| 514 紅燒牛尾飯 Stewed Ox Tail with Rice | \$7.00 |
| 511 海鮮炒飯 Seafood Fried Rice | \$7.50 |
| 515 瑤柱蛋白炒飯 Dried Scallops Egg White Fried Rice | \$8.50 |

特色炒粉麵類 Noodles/Chow Fun

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| 516 火腿上海生麵 Sliced Virginia Ham Noodle Soup | \$6.75 |
| 545 燒鴨扁麵 Braised Duck Noodle Soup | \$6.75 |
| 546 叉燒扁麵 Braised Pork Noodle Soup | \$6.75 |
| 541 紅燒牛尾扁麵 Stewed Ox Tail Noodle Soup | \$6.75 |
| 547 菜遠蝦球扁麵 Shrimp Noodle Soup | \$6.75 |
| 543 白菜肉片湯米粉 Snow Cabbage & Shredded Pork with Rice Noodle Soup | \$6.75 |
| 544 魚丸湯米粉 Fish Ball Rice Noodle Soup | \$6.75 |
| 533 蝦球炒麵 Shrimp & Tender Greens Chow Mein | \$6.75 |
| 535 牛肉炒麵 Beef & Tender Greens Chow Mein | \$6.75 |
| 534 雞粒炒麵 Shredded Chicken Chow Mein | \$6.75 |
| 540 香菇牛肉炒麵 Tomato Beef Chow Mein | \$6.75 |
| 532 素菜炒麵 Vegetarian Chow Mein | \$6.75 |
| 531 招牌炒麵 House Chow Mein | \$6.75 |
| 541 龍皇肉片伊麵 Chef's Special Noodles | \$6.75 |
| 535 干炒牛河 Beef Chow Fun | \$6.75 |
| 536 雞絲炒河 Chicken & Tender Greens Chow Fun | \$6.75 |
| 537 紅燒牛河 Beef Chow Fun w/Black Bean Sauce | \$6.75 |
| 531 豆州炒水 Fried Vermicelli Singapore Style (Curry) | \$6.75 |
| 539 廈門炒水 Fried Vermicelli Har-Mon Style | \$6.75 |
| 538 三絲炒水粉 Fried Vermicelli with Shredded Pork and Mushroom | \$6.75 |

Add 4 Pcs. Wan Tan - \$1.50 extra Pan Fried Noodle add \$1.50 extra

冷盤精選 Appetizer-Combination

醉鴨拼小碟

Drunken Squab Combination

冷盤 Cold Plate

| | |
|---|---------|
| 600 花膠醉鴨皇 Drunken Squab | \$14.50 |
| <i>The following items can be added to the Drunken Squab or sides for \$6 extra</i> | |
| 601 佛山燒鴨 Cured Ham Hock | \$7.50 |
| 609 滷水牛腩 Soya Sauce Beef Briskets | \$7.50 |
| 610 滷水豆腐 Soya Sauce Bean Curd | \$7.50 |
| 611 舟山海蜆 Jellyfish Cold Plate | \$7.50 |
| 612 日本海草 Japanese Seaweed | \$7.50 |
| 613 滷水鴨舌 Soya Sauce Duck Wings | \$7.50 |
| 614 滷水鴨舌 Soya Sauce Duck Tongue | \$7.50 |
| 615 麻辣北極貝 Spicy North Pole Conch | \$7.50 |
| 616 滷水鴨片 Soya Sauce Duck Slice (Half) | \$11.50 |
| At la Carte | \$7.50 |
| As additional item to Drunken Squab | \$7.50 |

燒味拼盤

Braised Combination Platter

| | |
|--------|---------|
| Small | \$17.50 |
| Middle | \$24.50 |
| Large | \$34.50 |

潮式拼盤

Special Combination Platter

| | |
|--------|---------|
| Small | \$17.50 |
| Middle | \$24.50 |
| Large | \$34.50 |

Lunch • Dinner
11.00 AM - 9.30 PM Daily

631 Kearny Street,
San Francisco, CA
94108

For Reservations:
(415) 982-7877

Fax:
(415) 982-1496

Online Orders:
www.rnglounge.com

Prices Subject To Change Without Notice

嶺南小館

R&G

To Go Menu

廚師精選 Chef's Recommendations

| | |
|---|--------------------------------|
| 606 菜片海鮮卷 Minced Seafood in Lettuce Cups <i>Use fresh minced scallops, prawns, Chinese sausage, mushrooms, and bamboo shoots served with ice (1) lettuce cup</i> | \$16.00 |
| 603 原盅燉翅翅 Double Boiled Shark's Fin Soup <i>Double boiled with chicken and dried Pigeon bean</i> | \$18.50 |
| 604 椒鹽焗大蟹 Linc Crab with Salt and Pepper (Signature Dish) <i>Crab braised with dry-fried and spiced with salt and pepper sauce</i> | Market Price |
| 607 上海筒冠蝦 Baked Maine Lobster in Supreme Broth <i>Meat of lobster lobster baked with soft-shell, ginger, garlic and soybean broth</i> | Market Price |
| 605 鮮魷蒸水蛋 Steamed Clams with Eggs <i>Steamed hot clam with water eggs</i> | \$14.50 |
| 201 蜜桃明蝦球 Prawns with Honey Walnuts <i>Dry-fried prawns lightly coated with walnuts and served with honey sauce</i> | \$12.50 |
| 217 椒鹽帶子 Salt and Pepper Scallops <i>Tender scallops dry-fried and spiced with salt and pepper sauce</i> | \$12.50 |
| 601 碧綠蝦子齊地魚 Vegetarian Abalone with Greens <i>Steak of vegetable abalone with light green served over tender green vegetables</i> | \$17.50 |
| 612 瑤柱扒瓜片 Dried Scallops with Chinese Melon <i>Seared Chinese melon, steak prawn and seasonal greens topped with dried scallop sauce</i> | \$14.50 |
| 613 鮮冬菇菜膽 Fresh Black Mushrooms with Mustard Greens <i>Fresh black mushrooms with mustard greens in light soybean sauce</i> | \$12.50 |
| 614 豉汁煎三寶 Three Treasures with Black Bean Sauce <i>Bacon, eggplant and long pepper stuffed crab shrimp meat in black bean sauce</i> | \$11.50 |
| 615 炸鱸滑豆腐 Fried Stuffed Bean Curd <i>Dry-fried bean curd stuffed with shrimp meat and topped with green and soft-shell</i> | \$8.50 |
| 616 蒜南牛肉 R & G Special Beef (Secret Recipe) <i>Stewed beef with dried fish marinated with soft-shell sauce</i> | \$11.50 |
| 617 X.O. 骨雞牛腩 Steak Cubes with X.O. Sauce (Spicy) <i>Steak cubes and meat peas served with special X.O. Sauce, which is a spicy sauce with hot dried scallops, dried shrimp, and Chinese sausage</i> | \$12.50 |
| 618 鹹魚蒸肉餅 Pan-Fried Minced Pork and Salted Fish Patties <i>Traditional Chinese dish</i> | \$14.50 |
| 619 西汁排骨 Honey Spare ribs <i>Bbq spare ribs glazed with honey and sauce</i> | \$8.50 |
| 620 蒜南牛肉 Beef Brisket and Turnip in a Clay Pot <i>Tender piece of beef brisket and turnip covered in a spicy broth and served in a clay pot</i> | \$14.50 |
| 608 紅燒乳鴿 Braised Squab (Bird) <i>Bird squab marinated in a golden brown sauce, then served with sauce on the side</i> | \$12.50 |
| 612 翡翠雞粒 Chicken with Broccoli (Choice of Spicy or Not Spicy) <i>Steak chicken breast covered with black bean sauce and served with broccoli</i> | \$16.50 |
| 621 檸檬軟雞 Fried Chicken with Lemon Sauce <i>Chicken breast fried dry-fried with a spicy sauce and served with lemon sauce</i> | \$9.50 |
| 625 北京片皮鴨 Peking Duck <i>Specialty roasted whole duck, marinated in a golden brown, crispy skin, served with steamed bun and house special sauce</i> | (Half) \$15.50 (Whole) \$29.00 |

| Appetizers | | | Seafood Preparation Methods | | | Low Calorie Recommendations | | | Pork & Beef | | |
|---|--|--------|---|--------------|--|-----------------------------|---|---------|-------------|--|--|
| 100 素菜春卷 Vegetable Egg Rolls (2 pcs.) <i>Fried egg rolls filled with shredded vegetables and covered with sweet and sour sauce</i> | | \$1.75 | 200 蟹 大隻蟹大蟹 Baked Crab with Ginger and Onion 大隻蟹大蟹 Baked Crab with Black Bean Sauce 大只蟹大蟹 Spicy Crab in a Clay Pot 蟹肉蒸白菜大蟹 Steamed Crab with Wine and Egg White | Market Price | 100 上海菜膽 Tender Greens in Supreme Broth <i>Tender greens baked in a thick broth and topped with shredded Virginia ham</i> | \$11.50 | 100 永順肉 Ma Shu Pork <i>Combination of stir-fried egg, sliced pork, cabbage, bamboo shoots, black fungus and mushrooms served with soy fish sauce</i> | \$11.50 | | | |
| 101 沙茶片串 Chicken and Beef Skewers in Satay Sauce (4 pcs.) <i>Barbecued chicken and beef skewers in satay sauce</i> | | \$6.50 | | | 魚香茄子 Eggplant with Garlic Sauce (Spicy) <i>Eggplant, shredded pork, black fungus, bamboo shoots and mushrooms sautéed in a hot garlic sauce</i> | \$9.50 | 101 四川肉片 Szechuan Pork (Spicy) <i>Sautéed sliced pork with pepper, onion and black sauce</i> | \$9.50 | | | |
| 102 椒鹽鮮魷 Salt and Pepper Squid <i>Deep fried squid covered with salt and pepper</i> | | \$9.50 | | | 麻婆豆腐 Ma Po Bean Curd (Spicy) <i>Soft bean curd, shredded pork and mushrooms sautéed in a spicy sauce</i> | \$9.50 | 102 京都排骨 King Ton Sparanibs <i>Sautéed spare ribs with a spicy sauce and onion sauce</i> | \$9.50 | | | |
| 103 蜜汁叉燒 Barbecued Pork <i>Barbecued lean strips of choice pork marinated in various seasonings</i> | | \$7.50 | 200 Lobster 大隻蟹龍蝦 Baked Lobster with Ginger and Onion 蒜茸蒸龍蝦 Steamed Lobster with Garlic Sauce | Market Price | 百花蒸蝦豆腐 Steamed Bean Curd with Shrimp <i>Sautéed soft bean curd topped with shrimp meat and sauce of white & special soy sauce</i> | \$9.50 | 103 椒鹽排骨 Salt and Pepper Sparanibs <i>Deep fried spare ribs sautéed with salt and pepper sauce</i> | \$9.50 | | | |
| 104 芝麻手撕雞 Chinese Chicken Salad | | \$5.50 | | | 永順菜 Ma Shu Vegetables <i>Combination of stir-fried egg, cabbage, bamboo shoots, black fungus and soy beans served with soy fish sauce</i> | \$11.50 | 104 蒙古牛肉 Mongolian Beef (Spicy) <i>Sautéed sliced beef with onion, green pepper and black sauce</i> | \$9.50 | | | |
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BANQUET MENU

We strive to make your dining experience as pleasurable as possible.
Your comments and suggestions are always welcome.

ASSORTED COLD APPETIZER
DEEP FRIED PRAWNS W/ HONEY GLAZED WALNUTS
STEAK CUBES WITH X.O. SAUCE
SEAFOOD WINTER MELON SOUP
SOY SAUCE CHICKEN
STEAMED CRAB WITH CHINESE WINE
DRIED SCALLOPS W/ SEASONAL VEGETABLES
BUTTERFLIED CATFISH
YANG CHOW FRIED RICE
DESSERT

\$288 (per table of 10 people)
Only valid for two (2) tables maximum on Weekends.

SALT AND PEPPER CRAB
CRYSTAL PRAWNS WITH PINE NUTS
BEEF TENDERLOIN W/ BLACK PEPPER SAUCE
BRAISED SEAFOOD SOUP WITH SHARK'S FIN
PEKING DUCK WITH BUNS
PRINCESS COLD CHICKEN
VEGGIE ABALONE WITH GREENS
STEAMED LIVE FISH
SEAFOOD FRIED RICE
DESSERT

\$338 (per table of 10 people)

SPECIAL COMBINATION APPETIZER
BRAISED SHARK'S FIN SOUP WITH SHREDDED CHICKEN
SALT AND PEPPER CRAB
SAUTEED SQUAB AND SCALLOPS WITH X.O. SAUCE
ROASTED CHICKEN IN SPECIAL SAUCE
BAKED MAINE LOBSTER IN SUPREME BROTH
FRESH BLACK MUSHROOMS WITH MUSTARD GREENS
STEAMED LIVE FISH OR BAKED BLACK COD
LONGEVITY NOODLE W/ ABALONE SAUCE
DESSERT

\$398 (per table of 10 people)

DRUNKEN SQUAB COMBINATION
SAUTEED GEDDUCK CLAM AND SHELLFISH WITH CHIVES
PAN FRIED STUFFED SHRIMP MEAT WITH SCALLOPS
DOUBLE BOILED SHARK'S FIN SOUP
SALT AND PEPPER CRAB
STUFFED CHICKEN WITH SWEET RICE
SEA CUCUMBER AND MUSHROOMS W/ TENDER GREENS
STEAMED LIVE FISH OR BAKED BLACK COD
BRAISED E-FU NOODLE W/ ABALONE SAUCE
DESSERT

\$498 (per table of 10 people)

Advance Order

NO PERSONAL CHECK ACCEPTED.
USE CASH, CREDIT CARD, OR CASHIER'S CHECK ONLY.

15% GRATUITY WILL BE ADDED TO BANQUET PRICE.
BANQUET MENU PRICES AND ITEMS
ARE SUBJECT TO CHANGE WITHOUT NOTICE.



2 HOURS VALIDATED PARKING AFTER 5:00 PM
631 Kearny Street, San Francisco, CA 94108 Tel: (415) 982-7877 Fax: (415) 982-1496 Website: ruglounge.com

酒席菜單

歡迎享用本酒家以下特選菜譜。
我們深願豐富的饗以，誠意與閣下商議安排酒席菜單內容，歡迎查詢。

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| 楊州炒飯 | 油浸大鰱魚 | 瑤柱扒時蔬 | 紹酒蒸大蟹 | 玫瑰豉油雞 | 海鮮冬茸羹 | XO 甜豆牛柳 | 蜜桃明蝦球 | 燒味大拼盤 |
| 足日甜品 | | | | | | | | |
| 每席 \$288 (供10位用) | | | | | | | | |

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| 海鮮炒飯 | 清蒸游水魚 | 碧綠齊鮑魚 | 秘製貴妃雞 | 北京片皮鴨 | 鮑參翅肚羹 | 美極黑椒牛柳 | 莊子甜豆蝦球 | 椒鹽焗大蟹 |
| 精美甜品 | | | | | | | | |
| 每席 \$338 (供10位用) | | | | | | | | |

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| 鮑汁長壽麵 | 清蒸游水魚 | 鮮冬菇扒芥胆 | 上湯焗龍蝦 | 馳名一品燒雞 | XO 鴿脯帶子 | 椒鹽焗大蟹 | 紅燒雞絲翅 | 嶺南大拼盤 |
| 精美甜品 | 香焗銀雪魚 | | | | | | | |
| 每席 \$398 (供10位用) | | | | | | | | |

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| 鮑汁雙菇扒伊麵 | 清蒸游水魚 | 碧綠蝦子北菇扒芥 | 脆皮糯米雞 | 椒鹽焗大蟹 | 原盅雞燉鮑翅 | 百花煎釀帶子 | 蓮皇炒雙脆 | 碎餛大拼盤 |
| 紅蓮杞雪蛤 | 香焗銀雪魚 | | | | | | | |
| 每席 \$498 (供10位用) | | | | | | | | |

酒席價格會隨時更改，恕不另行通知。宴會付款概收現金，信用卡或銀行現金支票結算。

頭廚午餐推介 Chef's Lunch Special

| | | | |
|--------------------|--|-------|-------|
| A. 海 胆 西 食 | ROCK COD FISH IN TWO COURSE | | 23.00 |
| 1. 菜 豆 魚 片 炒 河 | 1. FILLET VEGETABLE CHOW FUN | | |
| 2. 頭 腸 生 滾 粥 | 2. HEAD & BELLY IN PORRIDGE | | |
| B. 椒 菰 青 杞 蚶 | SURF CLAM CHOW FUN W/BLACK BEAN | | 12.00 |
| 干 炒 河 粉 | | | |
| C. 西 帶 筋 配 牛 扒 惹 末 | XO SAUCE ANGUS BEEF PAN FRIED VERMICELLI | | 13.50 |

中午特别套餐 Lunch Special Rice Plate
(All served w/ soup of the Day)

| (晚餐5時以後加\$1.00) | | (Served after 5:00 pm add \$1.00) | |
|-----------------|--------|-----------------------------------|-----------|
| A. | 正宗海南雞飯 | HAINAN CHICKEN RICE |7.75 |
| B. | 潮州滷水鴨飯 | CHIU CHOW SOYA DUCK RICE |7.75 |
| C. | 荷香四枝鴨飯 | FROG & RICE ON LOTUS LEAF |8.75 |
| D. | 荷香排骨飯 | PORK RIBS & RICE ON LOTUS LEAF |8.75 |
| E. | 姜蔥炒雞飯 | GINGER & SCALLION CHICKEN RICE |7.95 |
| F. | 叉燒火鴨飯 | ROASTED DUCK & B.B.Q PORK RICE |7.95 |

炒粉麵類 Chow Mein & Chow Fun
(港式煎麵同價) (Hong Kong Style Same Price)

| | | |
|--------------------|---|-------|
| 602. 西 炒 麵 | HOUSE COMBINATION CHOW MEEN | 10.00 |
| 603. 海鮮 炒 麵 | SEAFOOD CHOW MEEN | 10.00 |
| 604. 枝 油 炒 麵 | SOY SAUCE CHOW MEEN | 9.90 |
| 605. 菜 肉 炒 麵 | CHICKEN W/VEGETABLE CHOW MEEN | 10.00 |
| 606. 蟹 肉 干 燒 伊 麵 | BRAISED-EU NOODLE W/CRAV MEAT | 10.00 |
| 606. 金 邊 達 拉 伊 麵 | W/RED ENU NOODLE W/DRIED SCALOP & ENOKI MUSHROOM | 13.00 |
| 607. 沙 撈 越 伊 麵 | BRAISED-EU NOODLES IN CLAY POT | 10.00 |
| 608. 干 炒 牛 河 | BEUF CHOW FUN | 10.00 |
| 609. 牛 河 瑤 柱 干 炒 河 | COF FISH CHOW FUN W/X.O. SAUCE | 13.00 |
| 610. 牛 河 伴 煎 魚 片 河 | FISH MILLET & XO SAUCE MIX MUSHROOM CHOW FUN | 13.00 |
| 611. 香 滑 干 炒 牛 河 | HOUSE SPECIAL DRIED FISH CHOW FUN | 13.00 |
| 612. 脆 皮 炸 牛 河 炒 麵 | SURF CLAM CHOW FUN W/BLACK PAN | 12.00 |
| 613. 黑 椒 牛 柳 炒 麵 | BEUF SAUTEED THICK VERNICELLI W/BLACK PEPPER | 10.00 |
| 614. 雪 菜 鴨 絲 麵 湯 | BRAISED VERMICELLI W/DUCK MEAT & STIR-FRIED GREENS | 10.00 |
| 615. 蝦 干 燒 汁 炒 麵 湯 | BRAISED RICE STICK NOODLE W/DRIED SHRIMP, DRIED SCALOP & FISH CAKE | 13.00 |
| 616. 菜 鄉 炒 汁 | CHEF'S SPECIAL VERNICELLI | 13.00 |
| 617. 星 洲 炒 米 | CURRY VERNICELLI (Singapore Style) | 10.00 |
| 618. 涼 瓜 肉 茄 菜 麵 湯 | PAN FRIED RICE NOODLE W/MINCED PORK & BITTER MELON | 12.00 |

撈麵類 Tossed Noodle
(Served with Soup on the Side)

| | | |
|-------------|------------------------------------|------|
| 650. 燒肉豆之炒麵 | CHINESE TENDER GREEN TOSSED NOODLE | 6.95 |
| 651. 蔥油鴨肉麵 | GINGER & SCALLION TOSSED NOODLE | 6.95 |
| 652. 平菇香腸麵 | PEKING CHILLI PORK TOSSED NOODLE | 6.95 |
| 653. 紅燒牛腩麵 | BEEF BRISKET TOSSED NOODLE | 6.95 |
| 654. 五香牛什拌麵 | BEEF VARIETIES TOSSED NOODLE | 6.95 |
| 655. 鮮蝦水餃麵 | WONTON TOSSED NOODLE | 6.95 |
| 656. 風城水餃麵 | DUMPLING TOSSED NOODLE | 6.95 |
| 657. 牛筋大撈麵 | XO'S TENDON TOSSED NOODLE | 6.95 |
| 658. 油菜心、時菜 | CHINESE GREEN OR VEGETABLES DISH | 5.00 |
| 659. 燒肉、芥蘭 | TENDER BROCOLI WOYSTER SAUCE | 6.00 |

所有粉麵可加雲吞或水餃 \$3.00
Additional \$3.00 for adding wonton or dumpling
on any tossed noodle or noodle soup

湯麵類 Noodle Soups
(河粉, 米粉同價)

| | | | |
|--------------|-----------------------------------|-------|------|
| 701. 鲜鱿鱼水餃 | WONTON SOUP | | 5.95 |
| 702. 風城水餃湯 | DUMPLING SOUP | | 5.95 |
| 703. 鮮蝦雲吞湯麵 | WONTON NOODLE SOUP | | 5.95 |
| 704. 風城水餃湯麵 | DUMPLING NOODLE SOUP | | 5.95 |
| 705. 清湯水餃湯麵 | STEWED BEEF BRISKEET NOODLE SOUP | | 5.95 |
| 706. 紅燒牛腩湯麵 | BEEF BRISKEET NOODLE SOUP | | 5.95 |
| 707. 五香牛腩湯麵 | BEEF VARIETIES NOODLE SOUP | | 5.95 |
| 708. 自製鹹魚光魚湯 | FISH BALLS NOODLE SOUP | | 5.95 |
| 709. 叉燒湯麵 | B.B.Q. PORK NOODLE SOUP | | 5.95 |
| 710. 牛腩湯麵 | BEEF TENDON NOODLE SOUP | | 5.95 |
| 711. 大鴨湯麵 | ROASTED DUCK NOODLE SOUP | | 5.95 |
| 712. 海南雞湯麵 | HAWAII CHICKEN NOODLE SOUP | | 6.95 |
| 713. 豬大腸湯麵 | PORK INTESTINES NOODLE SOUP | | 5.95 |
| 714. 雲吞水餃湯麵 | WONTON & DUMPLING NOODLE SOUP | | 6.95 |
| 715. 牛腩雲吞湯麵 | BEEF BRISKEET WONTON NOODLE SOUP | | 5.95 |
| 716. 五香雲吞湯麵 | BEEF VARIETIES WONTON NOODLE SOUP | | 5.95 |
| 717. 雲吞麵 | WONTON & DUMPLING NOODLE SOUP | | 4.95 |

炒飯類 Rice Plate, Fried Rice

| | | |
|--------------|---|-------|
| 751. 西貢炒飯 | SEAFOOD HARBOR FRIED RICE | 10.00 |
| 752. 八寶炒高飯 | CHEF COMBINATION FRIED RICE IN CLAY POT | 18.00 |
| 753. 咸魚雞炒飯 | SALTED FISH W/ CHICKEN FRIED RICE | 10.00 |
| 754. 福建炒飯 | FOOK KIN FRIED RICE | 11.75 |
| 755. 蛋白肉鬆炒飯 | MINCED BEEF W/EGG WHITE FRIED RICE | 10.00 |
| 756. 海味瑤柱菜白飯 | SEAFOOD & DRIED SCALLOP W/EGG WHITE FRIED RICE | 11.75 |
| 757. 揚州炒飯 | YANG CHOW FRIED RICE | 10.00 |
| 758. 雞炒飯 | YIN YAN FRIED RICE | 10.00 |
| 759. 生炒糯米飯 | STICKY RICE W/PRESERVED MEAT | 11.75 |

碟飯,炒飯,泡飯類 Rice Plate, Fried Rice
(碟飯5時以後加\$1.00)
(Rice plate after 5:00 pm add \$1.00)

| | | | |
|--------------------|---|-------|-------|
| 802. 西 芹 滑 飯 | HOUSE SPECIAL OVER RICE | | 2.50 |
| 803. 海鮮 滑 飯 | SEAFOOD OVER RICE | | 3.50 |
| 804. 蒜 蓉 牛 肉 飯 | BEEF W BROCCOLI OVER RICE | | 3.50 |
| 805. 茄 奶 牛 肉 飯 | BEEF W TOMATO OVER RICE | | 3.50 |
| 806. 雲 吞 牛 肉 飯 | BEEF W SCRAMBLED EGG OVER RICE | | 3.50 |
| 806. 椒 蔥 牛肉 飯 | CALIT & PEPPER SPARIBERS OVER RICE | | 3.50 |
| 807. 菜 心 斑 片 | BALLET COD FISH | | |
| | WETENDER GREEN OVER RICE | | 3.50 |
| 808. 紅 燒 斑 塊 | BRAISED COD FISH OVER RICE | | 3.50 |
| 809. 苗 菜 炒 飯 | SPECIAL SPECIAL FRIED RICE | | 10.00 |
| 810. 揚 州 炒 飯 | YANG CHOW FRIED RICE | | 10.00 |
| 811. 豉 汁 蒸 炒 飯 | SALTED EGG WHICKEN FRIED RICE | | 10.00 |
| 812. 豉 汁 牛肉 粒 炒 飯 | MINCED BEEF EGG WHITE FRIED RICE | | 10.00 |
| 813. 油 渣 炒 飯 | FOOK KIN FRIED RICE | | 11.75 |
| 814. 什 樣 炸 蛋 白 炒 飯 | SEAFOOD & DRIED SCALLOP W/EGG WHITE FRIED RICE | | 11.75 |
| 815. 土 炒 鴨 菜 飯 | FRIED STICKY RICE W PRESERVED MEAT | | 11.75 |

生滾粥類 Porridge

| | | | |
|------|-----------|-----------------------------------|------|
| 852. | 西 貢 粉 | SEAFOOD PORRIDGE | 5.69 |
| 852. | 北 越 雞 粥 | CHICKEN & BLACK MUSHROOM PORRIDGE | 5.75 |
| 853. | 海 南 飯 | HAINAN CHICKEN PORRIDGE | 5.75 |
| 854. | 北 越 蝦 粥 | PRAWNS & BLACK MUSHROOM PORRIDGE | 6.69 |
| 855. | 北 越 豬 肝 粥 | PORK LIVER & KIDNEY PORRIDGE | 5.75 |
| 855. | 北 越 牛 肉 粥 | BEF PORRIDGE | 5.75 |
| 857. | 皮 蛋 及 菜 粥 | PRESERVED EGG & PORK PORRIDGE | 5.75 |
| 858. | 一 品 及 菜 粥 | PORK VARIETIES PORRIDGE | 5.75 |
| 859. | 海 鮮 炒 麵 | SAM PAN PORRIDGE | 5.75 |
| 860. | 土 菜 蝦 魚 粥 | FISH BALLS PORRIDGE | 5.75 |
| 861. | 北 越 田 螺 粥 | FROG & BLACK MUSHROOM PORRIDGE | 6.75 |
| 862. | 北 越 田 螺 粥 | FROG & OYSTER PORRIDGE | 7.75 |
| 863. | 南 洋 碎 燒 肉 | OYSTER & MINCED PORK PORRIDGE | 5.75 |
| 864. | 高 湯 牛 肉 粥 | BEF W/SCRAMBLED EGGS PORRIDGE | 6.75 |
| 865. | 明 火 白 粥 | PURE PORRIDGE | 3.00 |
| 566. | 油 | CHINESE DONUT | 1.50 |

窩粥類 Porridge

| | | |
|--------------------------|-------------------------------|-------|
| (Served with large bowl) | | |
| 901.一品雜粒粥 | HOUSE COMBINATION PORRIDGE | 18.00 |
| 902.鴻湯青尖粥 | DELUXE SEAFOOD PORRIDGE | 18.00 |
| 903.生滾象拔蚌粥 | LIVE GOODUCK CLAM PORRIDGE | |
| (時價加粥底) | SEASONAL PLUS PORRIDGE | |
| 904.生滾龍蝦粥 | LIVE LOBSTER PORRIDGE | |
| (時價加粥底) | SEASONAL PLUS PORRIDGE | |
| 905.生創魚片粥 | LIVE SLICED FISH PORRIDGE | 18.00 |
| 906.生湯青北菇粥 | LIVE SURF CLAM PORRIDGE | 18.00 |
| 907.肉碎花腩粥 | OYSTER & MINCED PORK PORRIDGE | 18.00 |
| 908.生滾四蛇粥 | LIVE FROG PORRIDGE | 18.00 |



FOOD TO GO

Open Hours

Mon.-Fri. 11:00 am - 3:00 pm
5:00 pm - 10:00 pm
Sat. & Sun. 10:00 am - 3:00 pm
5:00 pm - 10:00 pm

35219-A NEWARK BLVD
NEWARK, CA 94560

TEL: (510) 793-1388
FAX: (510) 793-8738

| 頭脛 | Appetizers |
|--|--|
| 001. 燒 味 拼 盤 B.B.Q. COMBINATION |大 L 24.00 中 M 16.75 細 S 9.75 |
| 002. 潮 州 拼 盤 CHIU CHOW STYLE COMBINATION |18.00 |
| 003. 紅燒元乳油龍鳳 ROASTED OR SOYA SQUAB |12.00 |
| 004. 酥 炸 生 蠔 DEEP FRIED OYSTERS (6) |12.00 |
| 005. 全 牌 海 南 雞 SEAFOOD HARBOR CHICKEN (Szechuan) |半隻Half 9.95 例Entree 6.95 一隻Whole 19.50 |
| 006. 佛 山 燒 蹄 PORK SHANK IN HOUSE SAUCE |6.50 |
| 007. 北 京 片 皮 鴨 ROASTED DUCK (Beijing Style)..... | 一隻Whole 24.00 |
| 008. 明 爐 燒 鴨 ROASTED DUCK |半隻Half 9.95 例Entree 6.95 一隻Whole 19.50 |
| 009. 蜜汁叉燒大排骨 B.B.Q. PORK OR RIBS |8.50 |
| 010. 泰式或白雲鳳爪 THAI STYLE OR CHILLED CHICKEN FEET |8.50 |
| 011. 滷水鴨舌或大腸 SOYA DUCK TONGUE OR INTESTINE |8.00 |
| 012. 滷 水 鴨 SOYA DUCK |半隻Half 9.95 例Entree 6.95 一隻Whole 19.50 |
| 013. 滷 水 大 花 魚 SOYA SQUID |8.00 |
| 014. 酥 炸 大 腸 DEEP FRIED PIG INTESTINE |8.00 |
| 015. 海蜆牛展, 海草, JELLY FISH, BEEF SHANK, SEAWEED, OCTOPUS |八爪魚 (雙拼) (Combination of Two) 9.75 |
| 精美小食 | |
| 051. 美 極 鴨 下 巴 DUCK CHIN W/MAGGIE SAUCE |6.00 |
| 052. 鼓 椒 炒 規 CLAM W/BLACK BEAN |6.00 |
| 053. 白 灼 牛 筋 響 BOILED BOKTRIPLE W/SAUCE |6.00 |
| 054. X O 營 養 腸 粉 PAN FRIED RICE CREPE W/XO SAUCE |6.00 |
| 055. 椒 鹽 中 雞 翼 CHICKEN WING W/SALTED PEPPER |6.50 |
| 056. 椒 鹽 花 枝 片 CALAMARI W/SALTED PEPPER |6.50 |
| 057. 美 味 淨 排 扁 皮 BEAN CURD SKIN W/CHEF'S SAUCE |6.00 |
| 058. 香 辣 肚 絲 拌 麵 SHREDDED CHICKEN W/BOKTRIPLE |6.50 |
| 059. 椒 鹽 豆 腐 粒 SAET & PEPPER DICED TOFU |6.50 |
| 漁港特色燉湯 | |
| 每日限量供應, 真材實料老火燉湯 DOUBLE BOILED SOUP OF THE DAY (Reserve 預訂) | |
| 湯羹 Soups | |
| 101. 足 料 老 火 湯 SOUP OF THE DAY |大 L 18.00 中 M 15.00 細 S 9.75 |
| 102. 錦 繡 雞 粒 羹 DELUXE DRIED SCALLOP SOUP |13.50 |
| 103. 西 湖 牛 肉 羹 WEST LAKE MINCED BEEF SOUP |12.00 |
| 104. 粒 耳 粟 米 羹 SWEET CORN & SHREDDED CHICKEN SOUP |10.50 |
| 105. 酸 辣 湯 HOT & SOUR SOUP, .950 加 叻 吞 W/Onion |12.50 |
| 106. 西 貢 海 龍 宮 菜 HOUSE DELUXE SEAFOOD SOUP |13.50 |
| 107. 蟹 肉 魚 肚 羹 CRAB MEAT & FISH MAW SOUP |13.50 |
| 108. 紅 燒 大 鰲 翅 BRAISED SUPREME SHARK'S FIN SOUP |32.00 |
| 109. 鮑 翅 萬 有 翅 SHARK'S FIN COMBINATION SOUP |22.75 |
| 110. 紅 燒 蟹 肉 生 翅 BRAISED SHARK'S FIN SOUP |每位 portion \$18.00 |
| 111. 紅 燒 雞 絲 翅 BRAISED SHARK'S FIN WITH SHREDDED CHICKEN SOUP |每位 portion \$14.00 |
| 112. 西 貢 特 色 佛 跳 鱸 SPECIAL DOUBLE BOILED DELUXE |(供 之 Reserve) DRIED SEAFOOD SOUP 每位 portion \$38.00 |

| 精選家鄉小炒 | Saigon Village Special |
|--|------------------------|
| 251. 海鮮鮑肉鮑翅生翅羹 MINCED CHICKEN W/SEAFOOD ON EGG TOFU | 15.00 |
| 252. 涼瓜蛋白牛肉粒 SAUTÉED MINCED BEEF W/BITTER MELON AND EGG WHITE |12.00 |
| 253. 貴妃炒梅菜四季豆 SURF CLAM W/STRING BEAN AND PRESERVED VEGETABLE |13.50 |
| 254. 西貢小炒皇 HOUSE DELUXE SELECTED SAUTÉED |13.50 |
| 255. 碧綠蒜蓉清炒海參 SEA CUCUMBER W/BAR-LING MUSHROOM & GREEN |24.00 |
| 256. 秘製蔥燒肉孔肉 STEWED PORK W/TARO IN BROWN WET BEAN CURD SAUCE |12.00 |
| 257. 澳門叉肉炒芥菜 ROAST PORK W/MUSTARD GREEN (Macau Style) | 11.75 |
| 258. 味菜煮貴妃蚌 SURF CLAM W/PRESERVED MUSTARD GREEN | 13.00 |
| 259. 雙椒香爆牛柳條 TENDER BEEF W/CHILI & PEPPER |12.75 |
| 260. 鮮百合炒時蔬 FRESH LILY BULB W/MIXED MUSHROOM |13.75 |
| 261. 蒜 椒 炒 鴨 腸 GOOSE INTESTINE W/BLACK BEAN SAUCE | 18.00 (或白灼/豉油烹) |
| 262. 九 層 塔 炒 規 CLAM WITH THAI BASIL |13.50 |
| 263. 雲耳洋蔥炒花枝 CALAMARI W/BLACK FUNGUS & ONION |13.25 |
| 264. XO醬炒芋干扁四季豆 XO SAUCE STRING BEAN W/MINCED PORK | 11.75 |
| 265. 什錦XO醬爆青杞蚌 SURF CLAM W/MIXED MUSHROOM IN XO SAUCE |13.75 |
| 266. 甜糖叉燒肉生炒時蔬 SAUTÉED PORK W/PRESERVED VEGETABLE & BITTER MELON |13.00 |
| 267. 菜膽綠仔香煎蟹 HONG KONG SAIGON OYSTERS PAN CAKE |12.75 |
| 268. XO醬爆豬頸肉 SAUTÉED TENDER PORK W/XO SAUCE |13.00 |
| 鐵板燒 Sizzling Platter | |
| 301. 鐵板沙茶海鮮 ASSORTED SEAFOOD W/SATAY SAUCE |14.75 |
| 302. 鐵板姜蔥生蠔 OYSTERS W/GINGER & SCALLION |13.75 |
| 303. 鐵板煲仔牛肉 BEEF FILLET W/BLACK PEPPER SAUCE |13.75 |
| 304. 鐵板雞定豆豉雞 BRAISED CHICKEN W/BLACK BEAN SAUCE | 13.75 |
| 時菜豆腐 Vegetable & Tofu | |
| 350. 煎 菜 上 素 BUDDHA'S DELIGHT |10.75 |
| 351. 什 錦 上 素 VEGETABLE DELIGHT |10.75 |
| 353. 金銀蛋上海菠菜 SPINACH & PRESERVED EGGS IN BROTH |12.00 |
| 354. 餘酒生炒芥蘭 CHINESE BROCCOLI IN SOUTHERN STYLE | 12.00 |
| 355. 生炒油菜心 STIR FRIED CHINESE TENDER GREEN |12.00 |
| 356. 上湯油菜心 TENDER GREEN IN BROTH |12.00 |
| 357. 上海芥菜膽 MUSTARD GREEN IN BROTH |12.00 |
| 358. 蟹肉扒菜膽 CRAB MEAT ON MILD GREEN VEGETABLES | 15.75 |
| 359. 瑤柱扒時菜 DRIED SCALLOP ON SEASONAL VEGETABLES | 13.75 |
| 360. 北菇扒時菜 BLACK MUSHROOMS ON SEASONAL VEGETABLES |11.75 |
| 361. 蒜子大豆苗 STIR FRIED PEA SPROUT W/GARLIC |15.75 |
| 362. 油鹽水菜心 TENDER GREEN COOKED IN LIGHT BROTH | 12.00 |
| 363. 松子脆皮炒鮮魷 FRESH LILY BULB W/SWEET CORN & PINE NUTS |12.50 |
| 364. 荷香海鮮茶豆腐 STEAMED TOFU W/DICED SEAFOOD ON LOTUS LEAF |12.75 |
| 365. 麻 婆 豆 腐 MAPO TOFU W/MINCED PORK (Szechuan Style) | 11.00 |
| 366. 紅 燒 豆 腐 BRAISED TOFU W/BLACK MUSHROOMS & GREEN | 11.00 |
| 367. 炸 雞 山 水 豆 腐 DEEP FRIED SHRIMP STUFFED TOFU |12.00 |
| 368. 什錦王子素豆腐 VEGETARIAN SPECIAL HOMEMADE TOFU | 13.00 |

| 煲仔類 Clay Pot | |
|-----------------------------|--|
| 401. 枝竹羊腩煲 | STEWED LAMB BRISKET W/DRIED BEAN CURD15.50 |
| 402. 南參芝蔴燉鴨煲 | SEA CUCUMBER & MUSHROOM W/GOOSE WEBS26.00 |
| 403. 時時田雞大鰲煲 | FROG AND CLAMS IN GARLIC SAUCE15.50 |
| 404. 紅燒斑鰻煲 | BRAISED COD FISH W/ROASTED PORK & TOFU13.50 |
| 405. 清湯牛腩煲 | STEWED BEEF BRISKET & TURNIP IN BROTH15.00 |
| 406. 咸魚雞粒豆腐煲 | SALTED FISH & DICED CHICKEN W/TOFU12.00 |
| 407. 海味節瓜袖鴨煲 | DRIED SEAFOOD W/SQUASH & VERMICELLI13.00 |
| 408. 柱侯牛腩煲 | BEEF BRISKET IN CLAY POT15.00 |
| 409. 魚香茄子鮑魚煲 | SEA BASS AND EGGPLANT W/GARLIC SAUCE (Szechuan Style)18.00 |
| 410. 西貢一品煲 | SEAFOOD HARBOR COMBINATION SEAFOOD (Dried & Fresh)18.50 |
| 411. 三杯翅二湯四雞煲 | THAI BASIL CHICKEN AND FROG IN SPECIAL SAUCE14.75 |
| 豬、牛、家禽 Pork, Beef & Poultry | |
| 451. 蒜 蓉 骨 | PORK RIB W/WINE GAR SAUCE12.95 |
| 452. 椒 鹽 肉 扒 | SALT & PEPPER PORK CHOP11.00 |
| 453. 咸 魚 咕 嚕 肉 | SWEET & SOUR PORK11.00 |
| 454. 燒 汁 荷 蘭 燒 頸 肉 | SAUTÉED FRESH MUSHROOM W/TENDER PORK12.75 |
| 455. 京 都 肉 排 | PORK CHOP IN BEIJING STYLE11.00 |
| 456. 咸 魚 蒸 肉 餅 | STEAMED MINCED PORK W/SALTED FISH12.60 |
| 457. X O 醬 爆 牛 柳 | TENDER BEEF W/XO SAUCE13.75 |
| 458. 時 菜 牛 肉 | BEEF WITH SEASONAL VEGETABLE11.75 |
| 459. 蒙 古 牛 肉 | MONGOLIAN BEEF11.75 |
| 460. 蒜 椒 雞 球 | LEMON CHICKEN11.00 |
| 461. 宮 保 雞 球 | KUNG PAO CHICKEN11.00 |
| 生 猛 田 雞 Live Frog | |
| 501. 美 極 獨 田 雞 | PAN FRIED FROG W/SOY SAUCE14.75 |
| 502. 蔥 爆 田 雞 | SAUTÉED FROG W/GINGER & SCALLION13.75 |
| 503. 荷 香 云 腿 蒸 田 雞 | STEAMED FROG W/HAM & BLACK MUSHROOM13.75 |
| 504. 金 沙 雲 南 瓜 田 雞 | STIR FRIED FROG W/PUMPKIN IN EGG YOK14.75 |
| 505. 椒 鹽 豆 腐 田 雞 | SALT & PEPPER FROG W/DICED TOFU13.75 |
| 海 鮮 Seafood | |
| 550. 蜜 桃 蝦 球 | HONEY GLAZED WALNUT PRAWNS13.50 |
| 551. X O 醬 爆 蝦 球 | PRAWNS IN XO SAUCE13.50 |
| 552. 椒 鹽 鮮 帶 子 | SALT & PEPPER SCALLOPS16.00 |
| 553. 燒 汁 帶 子 | SAUTÉED SCALLOPS W/BLACK BEAN SAUCE16.00 |
| 554. 甜 酸 蝦 片 | SWEET & SOUR FISH FILLET13.50 |
| 555. 韭 白 雞 粒 球 | SAUTÉED FLOUNDER FILLET W/YELLOW CHIVES12.75 |
| 556. 椒 鹽 龍 利 球 | SALT & PEPPER FLOUNDER FILLET12.75 |
| 557. 宮 保 蝦 球 | KUNG PAO PRAWNS12.75 |
| 558. 椒 龍 蝦 球 | PRAWNS IN LOBSTER SAUCE (Szechuan Style)12.75 |
| 559. 川 椒 蝦 球 | PRAWNS W/CHILI & PEPPER (Szechuan Style)12.75 |
| 560. 甜 酸 蝦 球 | SWEET & SOUR PRAWNS12.75 |
| 561. 魚 香 帶 子 | SCALLOPS IN SPICY GARLIC SAUCE16.00 |
| 562. 油 泡 蝦 球 帶 子 | SAUTÉED PRAWNS & SCALLOPS15.00 |
| 563. XO醬爆鮮魚片 | SEA BASS FILLET IN XO SAUCE18.00 |
| 564. 椒 鹽 花 枝 片 | SALT & PEPPER CALAMARI12.75 |
| 565. 鮮百合生炒時蔬 | FISH FILLET W/FRESH LILY BULB & SHREDDED LOTUS ROOT13.50 |

| 西貢漁港游水海鮮烹飪選擇 |
|---|
| (特備) 魚 Fish SEASONAL (烹任選擇) PREPARED SELECTION |
| 清蒸...豉汁蒸...古法蒸...紅燒...干煎...糖醋...南食...油泡...及另 |
| STEAMED: BLACK BEAN SAUCE...OLD FASHION STYLE . PRESERVED TURNIP W/SHALLOT, GINGER AND SCALLION . STIR FRIED: PAN FRIED...SWEET & SOUR... |
| (特備) 蟹 Crab SEASONAL 龍蝦 Lobster (烹任選擇) PREPARED SELECTION |
| 姜蔥...豉椒...豉油烹...椒鹽...上湯...花膠蒸...蒜茸炒...及另...沙茶粉爆...避風塘...XO醬爆...刺身...及黃炒... |
| GINGER & SCALLION...BLACK BEAN SAUCE...SOY SAUCE, SALT & PEPPER, IN BROTH...CHINESE WINE (STEAMED), GARLIC & VERMICELLI (STEAMED)...OATMEAL...SATAY W/VERMICELLI...SAM-PAN STYLE...XO SAUCE...SASHIMI...PAN FRIED W/EGG YOLK... |
| (特備) 生蝦 Live Shrimp SEASONAL (烹任選擇) PREPARED SELECTION |
| 白灼...避風塘...刺身...蒜茸蒸...及糖醋...及黃炒... |
| POACHED...SAM-PAN STYLE...SASHIMI...PAN FRIED W/SOY SAUCE, MINCED GARLIC (STEAMED)...PAN FRIED W/EGG YOLK |
| (特備) 貝類海鮮 Shell Seafood SEASONAL (烹任選擇) PREPARED SELECTION |
| 豉汁蒸...油泡...刺身...蒜茸蒸...及糖醋...及另...及黃炒...及另... |
| STEAMED W/BLACK BEAN SAUCE...SAUTÉED...SASHIMI...MINCED GARLIC...COOK W/WINE...POACHED...BLACK BEAN SAUCE...IN BROTH...SALT & PEPPER...NO SAUCE... |

| | | |
|------|-------|-----------------------------------|
| 237. | 葱油肉片粥 | Congee with Sliced Pork |
| 238. | 葱油牛肉粥 | Congee with minced Beef |
| 239. | 洋葱蛋肉粥 | Congee with Pick & Preserved Egg |
| 240. | 葱油拌饭 | Congee "Lal Wan" Style |
| 241. | 猪骨粥 | Congee with Pork Bone |
| 242. | 鱼丸粥 | Congee with Fish Ball & Fish Ball |
| 243. | 生滚蜆片粥 | Congee with Shrimp & Litterure |
| 244. | 白粥 | Plain Congee |
| 245. | 豆沙粥 | Chinese Donut |
| 246. | 花生粥 | Chianse Donut |

| | | | |
|------------|---------|--|------|
| 18 | 片 鴨 | Pig's Trotter To Mein | 4.00 |
| 19 | 片 鴨 | Clinger & Green Onions to Mein | 4.00 |
| 20 | 大 塊 肉 | B.B.Q. Pork Lo Mein | 4.50 |
| 伊 麵 | | | |
| 21 | 海 鮮 伊 麵 | Sealoud with Yee Mein In Soup | 5.50 |
| 22 | 干 燒 伊 麵 | Pan Fried Yee Mein (Dried) | 7.00 |
| 23 | 蝦 仁 伊 麵 | Shrimp with Yee Mein In Soup | 5.50 |
| 24 | 牛 筋 伊 麵 | Beef with Yee Mein In Soup | 5.50 |
| 25 | 雞 絲 伊 麵 | Shredded Chicken with Yee Mein In Soup | 4.50 |
| 26 | 牛 筋 伊 麵 | Shredded Pork with Yee Mein In Soup | 4.50 |

| 特別介紹 | | Specialties | |
|-----------|---|--------------------------------|--|
| | | Price: 1.30 up to \$1.00 Total | |
| 51. 炸龍蝦 | Baked Lobsters with Shell Sauce & Chili Sauce | Seasonal | |
| 52. 炸龍蝦 | Baked Lobster with Bitter Sauce | Seasonal | |
| 53. 上湯龍蝦 | Baked Lobster with Supreme Sauce | Seasonal | |
| 54. 香煎龍蝦 | Steamed Lobster | Seasonal | |
| 55. 薑蔥龍蝦 | Steamed Crab | Seasonal | |
| 56. 薑蔥龍蝦 | Baked Crab with Ginger and Green Onion | Seasonal | |
| 57. 薑蔥龍蝦 | Baked Crab with Bitter Sauce & Chili Sauce | Seasonal | |
| 58. 薑蔥龍蝦 | Baked Crab with Curry Sauce | Seasonal | |
| 59. 蒜茸龍蝦 | Baked Crab with Sweet & Sour Sauce | Seasonal | |
| 60. 雙料龍蝦 | Pan Fried Crabs with Pickling Sauce | 8.00 | |
| 61. 薑蔥龍蝦 | Steamed Seafood with Fresh Aprangue | Seasonal | |
| 62. 薑蔥龍蝦 | Steamed Shrimp with Fresh Aprangue | Seasonal | |
| 63. 薑蔥龍蝦 | Seafood with Pickling Sauce | 9.00 | |
| 64. 薑蔥龍蝦 | Day Sailing with Fresh Aprangue | Seasonal | |
| 65. 薑蔥龍蝦 | Shrimp with Supreme & Orange Sauce | 9.00 | |
| 66. 薑蔥龍蝦 | Hot and Cold with Supreme & Orange Sauce | 9.00 | |
| 67. 薑蔥龍蝦 | Baked Shrimp with Ginger & Green Onion | 9.00 | |
| 68. 薑蔥龍蝦 | Baked Shrimp with Supreme Sauce | 9.00 | |
| 69. 薑蔥龍蝦 | Steamed Tilapia | Seasonal | |
| 70. 薑蔥龍蝦 | Steamed Catfish | Seasonal | |
| 71. 薑蔥龍蝦 | Shrimp with Spicy Salt | Seasonal | |
| 72. 薑蔥龍蝦 | Fried Tilapia Catfish | Seasonal | |
| 73. 薑蔥龍蝦 | Lobster, Beef, Shrimp with Sissy Sauce | Seasonal | |
| 74. 薑蔥龍蝦 | Lobster, Beef, Shrimp with Sissy Sauce | Seasonal | |
| 75. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 76. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 77. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 78. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 79. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 80. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 81. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 82. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 83. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 84. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 85. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 86. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 87. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 88. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 89. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 90. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 91. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 92. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 93. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 94. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 95. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 96. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 97. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 98. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 99. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |
| 100. 薑蔥龍蝦 | Crab & Bean Thread with Sissy Sauce | Seasonal | |

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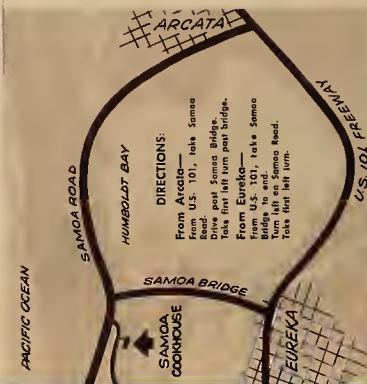
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HERE

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Drive past Samoa Bridge
Take first left turn past bridge
From Eureka—
From U.S. 101, take Samoa
Drive past Samoa Bridge
Take first left turn past bridge
Take first left turn

Samoa Cookhouse

ON HUMBOLDT BAY
4 MINUTES FROM EUREKA, CALIFORNIA
ACROSS THE SAMOA BRIDGE



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Cookhouse employees pose for this 1926 photo. Four large bunkhouses nearby, that house approximately 500 men, are no longer in existence.



Cookhouse in 1920 after enlargement of dining facilities and living quarters. Note extensive wooden boardwalk surrounding building.

Bakers Were Popular

The cookhouse bakers were popular with the kids of Samoa, who often showed up for cookies and other treats. The baker turned out hundreds of doughnuts, cakes, cookies and pies. When the evening meal was cleared, dishes washed, the bakers and cooks moved in to make preparation for the next day.

Bakers, using huge receptacles, beat eggs, added milk, sugar and vanilla. The concoction was used in moistening dry ingredients, along with shortening. When it was real thin, the kids found the sweet combination so enjoyable, they called it "egg nog."

There were times when the food didn't al-

COOKHOUSE EMPLOYEES

Up until 1915, the cookhouse management had a steadfast rule which said only single women could be employed. After that time, a few married women were hired.

Around the founding year of 1900, and the years after, girls who worked at the cookhouse were required to reside in the upstairs dormitory. Waitresses worked seven days a week, for five weeks before earning a "day off." The "day off" was usually on Sunday. They received \$30 a month, including board and room.

Each waitress was assigned to four tables, with ten men at a table. As many as ten waitresses were employed regularly.

The girls appeared in the cookhouse kitchen at 6:00 a.m. They set up tables and fed the "early" men. By 7:00 p.m., they had usually

The Way They Spent Their Time

Hard work and certain restrictions limited the girls in their recreation. They enjoyed their off time making trips to Eureka on the Humboldt Bay launches. They went on dates, or to a show. Mrs. Agnes Jones, who now resides in Eureka, long whose daughter Evelyn McCormick of Rio Dell wrote a newspaper account of cookhouse days, says that from 1900 to 1910, she remembers evenings spent in writing, visiting, singing or playing games. Oates were generally reserved for Saturday nights.

The girls were restricted with a time limit. At an appointed hour every night, the outside doors of the cookhouse were bolted. No one was allowed to enter or leave. When a girl returned late, she used a secret entrance to get to her room.

A wood box built into the outside wall held

ways turn out as it should (a bad cook was called a "bailer"). On rare occasions, the steward would find hatchets nailed to his office door. He could take a hint!

Cookhouse Etiquette

Meals were served at long tables covered with oil cloth. From 1900 to 1930, it was a busy place. While there were no "reserved seats", some of the men had places where, through habit, they sat, and no one dared to sit in that place. Now and then a newcomer would sit down and refuse to move, and once in a while there would be a fist fight over the matter.

New men sometimes suffered at the hands

completed their day's work. In the summer, they worked until 9:00 p.m. in the preparation of vegetables. There was no overtime, but morning and afternoon breaks were permitted.

The splintery wooden floors, scorched by the coaled boots of the pondmen, were scrubbed every Thursday. Everyone, except the boss was provided with a husky broom and a plentiful supply of soapy water. Wearing rubbers, the girls scrubbed the dining room and the kitchen.

When longshoremen were loading ships down at the dock, 30 extra tables were set. Even the girls who made the beds in the bunkhouses, where the bachelors lived, came in to assist the waitresses. If the logging train came in from the woods, the girls had to stay and feed the crew.

fuel for the big cookhouse ranges. It was filled from the outside, but opened inside as well. Lifting the outdoor hinged lid, the girl squeezed into the box, then pushed through the narrow space across the wood into the main building.

The girls were full of fun according to Mrs. Jones. They had a game called "pot-sliding." An old chamber pot was often thrown about like a bowling ball. When the rumbling of the cockery became too much to bear, the superintendent hot-footed it to the bottom of the stairway, shouting, "Cut out that noise!"

A little too much force was applied one night and the pot broke with handle intact. To this, a pretty bow was tied and the ceramic decoration tied to the door of one of the girls.

The waitresses loved jokes and they had many played on them in return.

Samoa Cookhouse Memories . . .

By Andrew Gessell
with credits to Agnes Jones and Evelyn McCormick

Every large or small logging or mill operation in the redwood country had a cookhouse. It was the hub of life in the temporary community, if it was in the woods. If it was located in a substantial settlement, it served as a "community center" in some respects.

If the cookhouse was set up to serve fifteen or twenty men in a shingle balt camp, often a woman and her husband, with a helper or two (often called "bulcooks", "flunkies" or "cookees") handled the cooking and serving. If the boarders numbered in the hundreds, a staff of dozens of men and women carried the demands of the task.

"Come and get it!" was a familiar cry heard by millmen and browney-armed longshoremen at the Hammond Lumber Company cookhouse — now, the Louisiana-Pacific Samoa Cookhouse — at the beginning of the century.

When "quitting" whistles blew, the men were more than ready to sit down to a big meal. Even the big, white horses which drew the three-wheeled lumber carts around the yards were wise to the meaning of the whistles. They stopped in their tracks, refusing to make another move until their harnesses were unbuckled, allowing them to head for the big barn down below the cookhouse, for their oats.

Lumbermen worked six days a week, twelve hours a day. They were served three hot meals every day, except for Sunday evenings. Then a "cold plate" made up of leftovers and cold cuts was served.

In 1906, the men spent a small fraction of their one-dollar a day earnings for meals. By 1922, in the days after World War I, they earned more and could pay more. So, 50 cents a day covered three generous meals.

When the big doors of the Samoa Cookhouse were thrown open, the men, some wearing calk (pronounced "cork") shoes, made a hurried rush for their places at the table. There was no waiting.

Each man sat down, took up his steelware — knife, fork and spoons — and dished up his food and ate all he wanted. He could tell what day of the week it was by the menu.

The tables were set "family style" with heaping bowls and platters of food. The men ate heartily until the contents disappeared. As the plates lowered, the waitresses were kept busy rushing to the kitchen and bringing back refills. A good cookhouse never sent a man away saying, "I could have eaten more."

The main part of the menu was meat, with potatoes and gravy, and plenty of vegetables. All of the bread was baked in the cookhouse kitchen, accompanied with fresh butter from the company's dairy. There was often fruit, and always a big piece of pie or cake.

The Hammond Lumber Company cookhouse operation was self-sufficient depending on others only for supplies and refuse disposal. The milk was brought on the company's train from the dairy at Essex. Later, the dairy located just north of Samoa furnished the supply.

of regulators, until they "wised up" on cookhouse traditions. Etiquette took a back seat.

Everyone dove into the food and ate quickly. Rarely was food passed — the boardinghouse "reach" having preference.

On one occasion, a steward believed he could speed up the feeding of the men by having them dine in silence. When he tried to enforce this rule, he was "loughed out" of the dining room.

After the men had eaten, they were in a happier spirit, talking and laughing in a boisterous manner upon the success of a joke. The girls took the jests and laughter along with the men.



Four members of the Cookhouse staff gather for this photograph taken in 1906.

The Turnstile Test

Evelyn McCormick, in her cookhouse story, recalls a time when the management decided that crawling into the dining room for a meal was too balustrous. So, a turnstile was installed to slow the speed of the crowding men.

They hadn't counted on the boarders taking this turn of events into their own hands. Pushing from behind as a body, they nearly broke the leg of the supervising man standing beside the turnstile. The new gadget, it was decided, was a flop, and was immediately discarded.

Waitresses Revenge

The girls were often targets for jokes. Sometimes they returned to the kitchen to find a soap lather hanging from their apron bows.

They had ways of getting even.

When a patron was particularly inebriated, the girls eagerly waited to play a trick on him. Cops were always turned upside down over the saucers to keep them free from dirt or leeches. One of the tricks was to fill a cup with water and invert it over the saucer. As it was picked up by the unsuspecting victim, he would receive a top full of water. Occasionally, the wrong fellow would receive the cold bath.

From The Humboldt Times
October 24, 1889

THE MOST IMPORTANT PEOPLE

There are three important people in a logging camp. First, the boss or proprietor of the works, the foreman, and then, the cook.

The cook is often a man, but sometimes a woman. The cooking is an important item in the red-woods. The proprietor provides the best the market affords. There is always a good supply of excellent quality, and it only remains for the cook to serve it up in appetizing shapes and in a neat way. A good cook is the hero or heroine of the camp, and will keep the men cheerful through the long hard summer's work; but a poor cook is an abomination and usually succeeds in revolutionizing the camp several times before the summer is over.

As we have said, the food provided is wholesome and varied. Only fresh meats are used and beef is the favorite. Fresh beef three times a day is the rule. Vegetables in their season, which in our part of California means the year around, are supplied without stint whatever may be the price. Fruits in large quantities are consumed. The mainstay in this line of course is the apple, but prunes (dried) and other fruits are largely used. The best butter is always provided. Firkin butter is generally used, because in that way larger quantities can be procured at once and a better quality assured. The lumbermen are very particular in selecting only the best food products for their men.

We have seen more trouble over a keg of poor butter, that by some mischance had strayed into camp, than occurred during the whole season over wages. The men in the woods are well fed, having a greater abundance and variety and better quality of food than most private families.

The cost of feeding the men varies from thirty to forty cents a day for each man. The price of beef, sugar and butter are usually responsible for the difference in cost, although a wasteful cook may play havoc with the board bill, or the distance food has to be hauled to the camp may make some difference with the expense.



The Cookhouse as it appeared in 1910, prior to the enlargement of the lower floor dining room and addition to second floor living quarters.

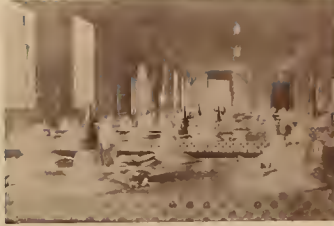


Photo taken in 1910, showing Cookhouse tables prepared to serve evening meal. Large kettles on tables contained ample supply of catsup.



The U.S.S. Milwaukee, beached opposite Fairhaven in 1917. Object in right foreground was air horn used to signal ship.

The Wreck of the U.S.S. MILWAUKEE

On January 13, 1917, the U.S.S. Milwaukee, a heavy cruiser, was wrecked on the beach near Samoa while attempting to remove the Submarine H-3, which had been beached earlier.

The U.S. Life Saving Station began bringing in the nearly 500 men and officers aboard the war craft,

housing them temporarily in private Samoa homes and empty spaces in the bunkhouses, and feeding them at the Cookhouse.

The Cookhouse also served as relief headquarters for other shipwrecks, providing both food and bed.

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| 104 | 海苔油爆 Jelly Fish w/ Pork Feet..... | 8.50 |
| 105 | 川椒牛柳 Szechuan Sauce Sliced Beef..... | 8.50 |
| 106 | 脆皮叉燒 Crispy Roast Duck..... | 8.50 |
| 107 | 迷迭香大蝦 Japanese Baby Octopus..... | 8.50 |
| 108 | 蜜汁叉燒 Honey B.B.Q. Pork..... | 8.50 |
| 109 | 香脆排骨 B.B.Q. Spare Ribs..... | 8.50 |
| 110 | 白灼龍蝦 Gold Chicken Feet Dipped in Ginger Vinaigrette..... | 7.50 |
| 111 | 蒜茸生菜片 Minced Seafood Lettuce Wraps (6pcs)..... | 12.50 |
| 112 | 蒜茸生菜片 Minced Squab Lettuce Wraps (6pcs)..... | 12.50 |
| 113 | 蒜茸生菜片 Minced Chicken Lettuce Wraps (6pcs)..... | 10.50 |
| 114 | 芝麻手捲雞 Sesame Chicken Salad..... | 10.50 |
| 115 | 豉汁肉片 Meat Shu Pork (6 pancakes)..... | 8.50 |
| 116 | 椒鹽鮮魷 Salt & Pepper Squid..... | 8.50 |
| 117 | 蒜香 Pot Stickers (6pcs)..... | 6.50 |
| 118 | 椒鹽雞翼 Salt & Pepper Tofu..... | 6.50 |
| 119 | 椒鹽豆腐 Salt & Pepper Chicken Wings..... | 6.50 |
| 120 | 脆皮春卷 Crispy Egg Roll (6pcs)..... | 6.50 |

湯羹類 SOUP

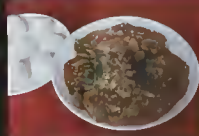
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|-----|--|-------|
| 201 | 雞鳴遠紅湯 Combination Dry Scallop Soup..... | 12.50 |
| 202 | 蟹肉魚翅羹 Crab Meat w/ Fish Maw Soup..... | 10.50 |
| 203 | 高湯魚翅 Wu Wei Tonic Soup (Shrimps & B.B.Q. Pork)..... | 10.50 |
| 204 | 竹筍海參羹 Seafood Soup w/Bamboo Fith..... | 10.50 |
| 205 | 蟹肉羹 Crab Meat Sweet Corn Soup..... | 9.50 |
| 206 | 西湖牛肉羹 West Lake Minced Beef Soup..... | 9.50 |
| 207 | 翡翠豆腐海鮮羹 Scallop w/ Bean Curd and Seafood Soup..... | 9.50 |
| 208 | 文蛤羹 Soup of the Day..... | 8.50 |
| 209 | 文蛤羹 Double Boiled Soup of the Day..... | 10.50 |
| 210 | 雞蓉魚翅羹 Chicken Won Ton Soup..... | 8.50 |
| 211 | 翡翠羹 Minced Chicken Sweet Corn Soup..... | 8.50 |
| 212 | 酸辣湯 Seafood Hot & Sour Soup..... | 8.50 |

鮑參類 SHARK FIN & ABALONE SOUP

| | | |
|-----|--|----------|
| 213 | 原隻鮑魚翅 Braised Whole Fresh Abalone in Oyster Sauce..... | Seasonal |
| 214 | 鵝掌海參翅片 Sliced Abalone Sea Cucumber & Goose Feet..... | 48.50 |
| 215 | 高湯大鮑翅 Supreme Shark Fin Soup (per person)..... | 38.50 |
| 216 | 紅燒大鮑翅 Braised Supreme Shark Fin Soup (per person)..... | 38.50 |
| 217 | 金銀鮑翅片 Sliced Abalone w/ Fish Maw..... | 36.50 |
| 218 | 碧綠鮑翅片 Sliced Abalone w/ Fresh Vegetables..... | 32.50 |
| 219 | 海參扒鮑片 Sliced Abalone w/ Sea Cucumber..... | 36.50 |
| 220 | 蝦子扒海參 Sea Cucumber w/ Shrimp Roe..... | 24.50 |
| 221 | 碧綠花菇海參 Sea Cucumber w/ Mushrooms & Fresh Vegetables..... | 22.50 |
| 222 | 紅燒蟹肉翅 Braised Shark Fin Soup w/ Crab Meat (per person)..... | 16.50 |
| 223 | 紅燒鮑翅翅 Braised Shark Fin Soup w/ Chicken (per person)..... | 14.50 |

海鮮類 FRESH SEAFOOD

| | | |
|-----|--|-------|
| 301 | 油浸大鮮魷 Deep Fried Cuttlefish..... | 22.50 |
| 302 | 煙燻鮮魷 Smoked Sea Bass..... | 25.50 |
| 303 | 椒鹽鮮魷 Salt & Pepper Sea Bass..... | 19.50 |
| 304 | 蜜椒蒜茸鮮魷 Frieder Pan Fried in Honey Pepper Sauce..... | 24.50 |
| 305 | 五柳石斑球 Deep Fried Rock Cod Filler in Sweet & Sour Sauce..... | 13.50 |
| 306 | 油泡大蝦球 Sautéed Crystal Prawns..... | 17.50 |
| 307 | 蜜汁大蝦球 Prawns w/ Glazed Walnuts..... | 15.50 |
| 308 | 式蒜炒帶子 Scallops w/ Pine Nuts..... | 15.50 |
| 309 | 油泡帶子 Sautéed Scallops..... | 15.50 |
| 310 | 宮保蝦球 Kung Pao Prawns..... | 15.50 |
| 311 | 甘香大蝦球 Sweet & Sour Prawns..... | 15.50 |
| 312 | 碧綠開胃蝦球 Prawns w/ Fresh Vegetables in Spicy Sauce..... | 15.50 |
| 313 | 碧綠炒帶子 Scallops w/ Fresh Vegetables..... | 15.50 |
| 314 | 碧綠帶子 Scallops w/ Special Spicy Sauce..... | 15.50 |
| 315 | 椒鹽海參 Salt & Pepper Prawns (w/ Shell)..... | 13.50 |
| 317 | 蒜汁蒸大蝦 Steamed Oysters in Black Bean Sauce (6pcs)..... | 11.50 |
| 318 | 酥炸生翅 Crispy Fried Oyster..... | 11.50 |
| 319 | 蒜汁炒大蝦 Clams in Black Bean Sauce..... | 11.50 |



豬、牛類

BEEF & PORK

| | | |
|-----|--|-------|
| 101 | 金蒜牛肉卷 Beef & Enoki Mushrooms Rolls..... | 15.50 |
| 102 | 椒鹽牛仔骨 Salt & Pepper Beef Short Ribs..... | 13.00 |
| 103 | 紅酒牛仔骨 Beef Short Ribs in Red Wine Sauce..... | 13.00 |
| 104 | XO醬炒肥牛肉 Beef w/ XO Sauce..... | 13.00 |
| 105 | 中式牛仔骨 Canton Shredded Beef..... | 11.00 |
| 106 | 味覺牛仔骨 Shredded Beef w/ Preserved Vegetable..... | 11.00 |
| 107 | 提摩斯牛仔骨 Shredded Beef w/ Black Pepper..... | 11.00 |
| 108 | 味覺鮮菇牛肉 Beef & Mushroom in Oyster Sauce..... | 11.00 |
| 109 | 芥蘭牛肉 Beef & Chinese Broccoli..... | 11.00 |
| 110 | 蒙古牛肉 Mongolian Beef..... | 11.00 |
| 111 | 四寶燒乳豬 Salt & Pepper Pork Chops..... | 11.00 |
| 112 | 宮保雞 Sweet & Sour Pork..... | 11.00 |
| 113 | 味覺肉 Sweet & Sour Pork..... | 11.00 |
| 114 | 提摩斯肉 Steamed Minced Pork w/ Salted Egg..... | 11.00 |
| 115 | 鹹魚蒸肉餅 Steamed Minced Pork w/ Salted Fish..... | 11.00 |

雞、鴨類

POULTRY

| | | |
|-----|---|-------------|
| 501 | 北京鴨 Peking Duck..... | 24.50 |
| 502 | 北京鴨兩食 Peking Duck - Two Course..... | 29.50 |
| 503 | 金牌炸子雞 Deep Fried Chicken..... | 11.50 20.50 |
| 504 | 豉汁蒸子雞 Special Soy Sauce Chicken..... | 11.50 20.50 |
| 505 | 薑蔥蒜子雞 Ginger & Scallion Chicken..... | 11.50 20.50 |
| 506 | 提摩斯雞 Chicken w/ Black Bean Sauce..... | 11.00 |
| 507 | 豉汁蒸雞 Canton Chicken..... | 11.00 |
| 508 | 宮保雞 Kung Pao Chicken..... | 11.00 |
| 509 | 檸檬雞 Lemon Chicken..... | 11.00 |
| 510 | 麻辣川椒雞 Szechuan Chicken..... | 11.00 |
| 511 | 翡翠炒時蔬 Steamed Chicken w/ Mixed Vegetables..... | 11.00 |
| 512 | 咕嚕雞 Sweet & Sour Chicken..... | 11.00 |

煲仔類

CLAY POT

| | | |
|-----|---|-------|
| 701 | 大腸生炆菜 Braised Pork w/ Oyster Clay Pot..... | 15.50 |
| 702 | 大千海鮮煲 Tab Chin Seafood in Clay Pot..... | 15.50 |
| 703 | 南乳粉骨牛腩煲 Pork w/ Vermicelli in Preserved Bean Curd Sauce in Clay Pot..... | 14.50 |
| 704 | 魚翅排骨煲 Woods Spare Ribs in Clay Pot..... | 13.50 |
| 705 | 鮮果金菇肥牛煲 Beef w/ Enoki Mushrooms & Preserved Vegetable in Clay Pot..... | 13.50 |
| 706 | 什菜粉骨煲 Oyster w/ Ginger Scallion in Clay Pot..... | 13.50 |
| 707 | 什菜粉骨煲 Vermicelli & Mixed Vegetables in Clay Pot..... | 10.50 |
| 708 | 鹹魚粉粒豆腐煲 Salted Fish w/ Chicken & Tofu in Clay Pot..... | 10.50 |
| 709 | 大骨帶子煲 Eggplant w/ Garlic Sauce & Pork in Clay Pot..... | 10.50 |
| 710 | 滋公菜煲 General Won's Vegetables in Clay Pot..... | 10.50 |

蔬菜、豆腐煲 VEGETABLES & BEAN CURD

| | | |
|-----|--|-------|
| 801 | 黑椒鹹魚炒芥蘭 Black Pepper & Salted Fish w/ Broccoli..... | 10.50 |
| 801 | 黑椒鹹魚炒芥蘭 Black Pepper & Salted Fish w/ Broccoli..... | 10.50 |
| 801 | 黑椒鹹魚炒芥蘭 Black Pepper & Salted Fish w/ Broccoli..... | 10.50 |
| 803 | 隨月臥上白 Steamed Napa Cabbage w/ Sliced Chicken Ham..... | 10.50 |
| 804 | 富貴菜豆腐煲 Steamed Tofu Stuffed w/ Minced Shrimp..... | 10.50 |
| 805 | 北菇扒菜膽 Fresh Mustard Green w/ Black Mushrooms..... | 10.50 |
| 806 | 上海芥菜湯 Fresh Mustard Green w/ Supreme Broth..... | 10.50 |
| 807 | 乾扁四季豆 Stir-fried String Bean w/ Minced Pork..... | 10.50 |
| 808 | 紅燒豆腐 Braised Tofu w/ Vegetables..... | 9.50 |
| 809 | 蒜蓉豆苗 Mah-Por Tofu w/ Seafood..... | 9.50 |
| 810 | 清炒時蔬 Sauteed Season Vegetable..... | 9.50 |
| 811 | 蒜茸大豆苗 Minced Garlic Pea Sprout..... | 14.50 |
| 812 | 上海支豆苗 Pea Sprout in Supreme Broth..... | 15.50 |

粉麵飯類 NOODLE, FUN & RICE

| | | |
|-----|---|----------|
| 901 | 提摩伊麵 Braised Yee Mein (Hot Noodle) w/ Lobster..... | seasonal |
| 902 | 提摩伊麵 Fresh San Mein w/ Lobster..... | seasonal |
| 903 | 蟹肉干燒伊麵 Braised Yee Mein w/ Crab Meat..... | 12.50 |
| 904 | 南河粉麵 South Sea Special Pan Fried Noodle..... | 11.50 |

| | | |
|-----|---|----------------|
| 905 | 海鮮炒麵 Seafood Pan Fried Noodle..... | 11.50 |
| 906 | 乾燒伊麵 Dry Braised Yee mein..... | 9.50 |
| 907 | 豉汁蒸粉麵 Sautéed Noodle w/ Soy Sauce..... | 9.50 |
| 908 | 味覺牛柳粒炒河 Beef Chow Fun & Preserved Vegetable..... | 11.50 |
| 909 | 牛柳炒河 Beef Chow Fun..... | 10.50 |
| 910 | 豉汁牛柳 Beef Chow Fun in Black Bean Sauce..... | 11.50 |
| 911 | 王州炒麵 Singapore Rice Noodle with Shrimp & Curry Sauce..... | 11.50 |
| 912 | 雪菜牛肉粒 Braised Rice Noodle w/ Beef & Preserved Vegetable..... | 10.50 |
| 913 | 雪菜牛肉粒 Yuan Yang Fried Rice..... | 13.50 |
| 914 | 香滑瑤柱粟米炒飯 Fried Rice w/ Dry Scallops & Egg White..... | 13.50 |
| 915 | 福建炒飯 Fujian Fried Rice..... | 12.50 |
| 916 | 海鮮炒飯 Seafood Fried Rice..... | 10.50 |
| 917 | 南河炒飯 Yangchow Fried Rice..... | 10.50 |
| 918 | 生炒牛肉飯 Fried Rice w/ Minced Beef..... | 9.50 |
| 919 | 什菜炒飯 Mix Vegetable Fried Rice..... | 9.50 |
| 920 | 鮮蝦白飯 Steamed Rice..... | (每碗 bowl) 1.50 |

甜品

DESSERT

| | |
|--|--------------------|
| 杏汁燉當燕 Double Boiled Bird's Nest in Almond Cream (請預定 order in advance)..... | (per person) 38.50 |
| 椰汁燉當燕 Double Boiled Bird's Nest in Coconut Cream (請預定 order in advance)..... | (per person) 38.50 |
| 杏汁燉雪蛤 Double Boiled Snow Frog's Egg in Almond Cream (請預定 order in advance)..... | (per person) 8.50 |
| 椰汁燉雪蛤 Double Boiled Snow Frog's Egg in Coconut Cream (請預定 order in advance)..... | (per person) 8.50 |
| 龜苓膏 / Chinese Herbal Jelly..... | (per person) 4.00 |
| 春芒凍布甸 / Mango pudding..... | (per person) 4.00 |
| 每日特式糖水 / Special Dessert of the Day..... | (per person) 1.50 |
| 當歸湯圓 / Black Sesame Seed Rice Ball (4pcs)..... | 4.00 |
| 椰汁水晶糕 / Young Coconut Jelly (4pcs)..... | 4.00 |
| 清涼綠茶糕 / Green Tea Jelly (4pcs)..... | 4.00 |

游水生猛海鮮 LIVE SEAFOOD

蟹類 CRAB (時價 Seasonal)

| |
|-------------------------------|
| 澳洲皇帝蟹 Australian King Crab |
| 澳洲水晶蟹 Australian Crystal Crab |
| 亞拉斯加皇帝蟹 Alaskan King Crab |
| 加州大肉蟹 CA. Dungeness Crab |

龍蝦類 LOBSTER (時價 Seasonal)

| |
|--------------------------|
| 澳洲大龍蝦 Australian Lobster |
| 太平洋龍蝦 Pacific Lobster |
| 波士頓龍蝦 Main Lobster |

烹飪選擇 Preparation Style Selection

| |
|---|
| 薑蔥、上海、豉椒、豉油皇、椒鹽、 花雕蒸、大薯地、兩食 (加 \$3/lb) |
| 王州炒麵、 XO 醬蒸、刺身、蛋黃炒、芝士焗 |

Ginger & Scallion, Supreme Broth, Black Bean Sauce, Soy Sauce, Two Course (add \$3/lb)

Salt & Pepper, Steamed w/ Rice Wine, Garlic & Vermicelli Steamed, Bake w/ Cheese

Satay w/ Vermicelli, Sam Pan Style, X.O. Sauce, Sashimi, Pan Fried with Egg Yolk

魚類 FISH (時價 Seasonal)

| | |
|---------------|-------------------|
| 龍躉斑 Grouper | 麻斑 China Cod |
| 花斑 Bolina | 黑斑 Black Rock Cod |
| 紅米 Sheep Head | 老鼠斑 Sea Trout |
| 石九公 Cabazon | 紅龍斑 Red Cod |
| 盲鱒 Black Bass | |

烹飪選擇 Preparation Style Selection

清蒸、豉汁蒸、古法蒸、紅燒、煎炸、兩食、滾湯、兩食 (加 \$3/lb)

Steamed, Black Bean Sauce Steamed, Old Fashion Style Steamed, Braised, Pan Fried, 2 Courses, Soup, Two Course (add \$3/lb)

蚌類 CLAMS (時價 Seasonal)

| |
|-------------------|
| 象拔蚌 Geo-Duck Clam |
| 青口蚌 Surf Clam |

烹飪選擇 Preparation Style Selection

白灼、避風塘、刺身、蒜茸蒸、姜葱焗、蛋黃炒、豉汁蒸、油泡、花雕蒸、上海浸、椒鹽、XO 醬蒸、兩食 (加 \$3/lb)

Poached, Black Bean Sauce Steamed, Old Fashion Style Steamed, Braised, Pan Fried, 2 Courses, Soup, Sauteed, Sashimi, Minced Garlic Two Course (add \$3 lb)

Steamed w/ Rice Wine, Black Bean w/ Pepper Supreme Broth, Salt & Pepper, X.O. Spicy Sauce

Table with 2 columns: Item Number, Item Name, Price. Rows include Noodle dishes like Braised Yee Mein, Seafood Pan Fried Noodle, and Singapore Rice Noodles.

Table with 2 columns: Item Number, Item Name, Price. Rows include Dessert items like Double Boiled Bird's Nest, Snow Frog's Egg, and Mango Pudding.

Table with 2 columns: Item Name, Price. Rows include Lobster Salad, Buddhist Special Soup, Supreme Shark's Fin Soup, and Roasted Duck.

Table with 2 columns: Item Name, Price. Rows include Crab dishes (Australian King Crab, Alaskan King Crab), Lobster dishes (Australian Lobster, Pacific Lobster), Fish dishes (Grouper, Bolina, Sheep Head, etc.), and Clams (Geo-Duck Clam, Surf Clam).

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Dinner Sun - Thu: 5:00 pm - 9:30 pm Fri & Sat: 5:00 pm - 10:00 pm

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Hot & Spicy

| | |
|---|-------|
| 燒味頭盤菜 B.B.Q. & APPETIZERS | |
| 1.特色拼盤(四拼) South Sea Special Appetizer (Four Items) | 18.50 |
| 2.燒味拼盤 B. B. Q. Assorted Plate | 17.50 |
| 3.海蜆汾蹄 Jelly Fish w/ Pork Feet | 7.00 |
| ➢ 4.川醬牛展 Szechuan Sauce Sliced Beef | 7.00 |
| 5.迷你八爪魚 Japanese Baby Octopus | 8.00 |
| 6.蜜汁叉燒 Honey B.B.Q. Pork | 8.00 |
| ➢ 7.海鮮生菜片 Minced Seafood Lettuce Wraps (6pcs) | 12.50 |
| 8.鴨絲生菜片 Minced Squab Lettuce Wraps (6pcs) | 12.50 |
| 9.雞絲生菜片 Minced Chicken Lettuce Wraps (6pcs) | 10.50 |
| 10.芝麻手撕雞 Sesame Chicken Salad | 11.50 |
| 11.木須肉 Mu Shu Pork (6 pancakes) | 8.50 |
| ➢ 12.椒鹽鮮魷 Salt & Pepper Squid | 9.50 |
| 13.鍋貼 Pot Stickers (6pcs) | 6.50 |
| ➢ 14.椒鹽雞翼 Salt & Pepper Chicken Wings | 6.50 |
| ➢ 15.椒鹽豆腐 Salt & Pepper Tofu | 6.50 |
| 16.脆皮春卷 Crispy Egg Roll (6pcs) | 6.50 |
| 17.金枝脆皮乳豬 Roasted Suckling Pig. (S) 15.00 (M) 30.00 (L) 45.00 | |
| 18.羊城脆皮燒鴨仔 Crispy Roasted Pork | 12.00 |
| 19.泰式燒豬頭肉 Thai Style B.B.Q. Pork | 12.00 |
| 20.明爐燒鴨 Roasted Duck (Half) | 12.00 |
| 21.咸城鴨舌 Soya Duck Tongue | 10.00 |
| 22.南水鴨翼 Soya Duck Wings | 7.00 |
| 23.南水鴨掌 Soya Goose Feet | 12.00 |
| 24.南水豬腳仔 Soya Pork Feet | 10.00 |
| 25.宮金醬白雲鳳爪 Cold Chicken Feet | 7.00 |
| 26.潮式南水豆腐 Soya Tofu | 7.00 |
| 27.醬香鵪鶉 Smoked Layer Bean Curd | 10.00 |

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| 湯羹類 SOUP | |
| 28.錦繡瑤柱羹 Combination Dry Scallop Soup | 14.50 |
| 29.蟹肉魚肚羹 Crab Meat w/ Fish Maw Soup | 14.50 |
| 30.萬壽春湯 Wor Won Ton Soup (Shrimps & B.B.Q Pork) .. | 12.50 |
| 31.瑤柱吞海 Chicken Won Ton Soup | 10.50 |
| 32.竹筴角皇羹 Seafood Soup w/ Bamboo Pith | 12.50 |
| 33.蟹肉粟米羹 Crab Meat Sweet Corn Soup | 12.50 |
| 34.西湖牛肉羹 West Lake Minced Beef Soup | 11.50 |
| 35.當家豆腐海鮮羹 Seaweed w/ Bean Curd and Seafood Soup ... | 10.50 |
| 36.足料靚湯 Soup of the Day | 10.50 |
| 37.足日靚湯 Double Boiled Soup of the Day | 11.50 |
| 38.雞茸粟米羹 Minced Chicken Sweet Corn Soup | 11.50 |
| ➢ 39.海鮮酸辣湯 Seafood Hot & Sour Soup | 11.50 |

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|---|-------|
| 鮑參翅類 SHARK FIN & ABALONE SOUP | |
| 40.原隻蠔皇鮑魚 Braised Whole Fresh Abalone in Oyster Sauce. Seasonal | |
| 41.鵝掌海參鮑片 Sliced Abalone Sea Cucumber & Goose Feet | 48.50 |
| 42.高湯大鮑翅 Supreme Shark Fin Soup (per person) | 38.00 |
| 43.紅燒大鮑翅 8raised Supreme Shark Fin Soup (per person) .. | 38.00 |
| 44.金銀鮑鮑片 Sliced Abalone w/ Fish Maw | 36.50 |
| 45.碧綠鮑鮑片 Sliced Abalone w/ Fresh Vegetables | 32.50 |
| 46.海參扒鮑片 Sliced Abalone w/ Sea Cucumber | 36.50 |
| 47.蝦子扒海參 Sea Cucumber w/ Shrimp Roe | 18.00 |
| 48.碧綠北菇海參 Sea Cucumber w/ Mushrooms & Fresh Vegetables | 22.00 |
| 49.紅燒蟹肉翅 Braised Shark Fin Soup w/ Crab Meat (per person) ... | 18.00 |
| 50.紅燒雞翅翅 Braised Shark Fin Soup w/ Chicken (per person) | 16.00 |

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|---|-------|
| 豬、牛類 BEEF & PORK | |
| 51.金蒜牛肉卷 Beef & Enoki Mushroom Rolls | 15.50 |
| ➢ 52.椒鹽牛仔骨 Salt & Pepper Beef Short Ribs | 13.00 |
| 53.紅酒牛仔骨 Beef Short Ribs in Red Wine Sauce | 13.00 |
| ➢ 54. XO醬炒肥牛肉 Beef w/ XO Sauce | 13.00 |
| 55.中式牛柳條 Canton Shredded Beef | 13.00 |
| 56.味菜牛柳條 Shredded Beef w/ Preserved Vegetable | 13.00 |
| 57.豉汁豉汁牛柳條 Shredded Beef w/ Black Pepper | 13.00 |
| 58.蠔油鮮菇牛肉 Beef & Mushroom in Oyster Sauce | 11.50 |
| 59.芥蘭牛肉 Beef & Chinese Broccoli | 11.50 |
| ➢ 60.蒙古牛肉 Mongolian Beef | 11.50 |
| ➢ 61.椒鹽豬扒 Salt & Pepper Pork Chops | 11.50 |
| 62.京都骨 Peking Pork Chops | 11.50 |
| 63.咕嚕肉 Sweet & Sour Pork | 11.50 |
| 64.鹹蛋蒸肉餅 Steamed Minced Pork w/ Salted Egg | 11.50 |
| 65.鹹魚蒸肉餅 Steamed Minced Pork w/ Salted Fish | 11.50 |

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|--|-------|
| 鷄、鴨類 POULTRY | |
| 66.北京片皮鴨 Peking Duck | 26.50 |
| 67.北京鴨 - 兩食 Peking Duck-Two Courses | 29.50 |
| 68.金牌炸子雞(半隻) Deep Fried Chicken (Half) | 11.50 |
| 69.薑蔥霸王雞(半隻) Ginger & Scallion Chicken (Half) | 11.50 |
| 70.翅仔豆豉雞 Chicken w/ Black Bean Sauce | 11.50 |
| 71.腰果雞球 Cashew Chicken | 11.50 |
| ➢ 72.宮保雞球 Kung Pao Chicken | 11.50 |
| 73.檸檬雞 Lemon Chicken | 11.50 |
| ➢ 74.碧綠川椒 Szechuan Chicken | 11.50 |
| 75.當家炒雞球 Sauteed Chicken w/ Mixed Vegetable | 11.50 |
| 76.咕嚕雞球 Sweet & Sour Chicken | 11.50 |
| 77.白雲靚雞球(半隻) Poach Chicken (Half) | 12.00 |
| 78.酒香靚雞球(半隻) Drunken Chicken (Half) | 12.00 |
| 79.自家茶室招牌(半隻) Smoked Tea Chicken (Half) | 12.00 |
| 80.桂花燒香雞 Roasted Chicken w/ Osmanthus Flavor (Half) | 12.00 |
| B1.桂花香燒乳鴨 Braised Squab w/ Osmanthus Flavor | 15.00 |
| B2.南海沙薑一枝雞(半隻) South Sea Ginger Spice Chicken (Half) | 12.00 |

➢ Hot & Spicy

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| 海鮮類 FRESH SEAFOOD | |
| B3.油浸大粗魚 Deep Fried Catfish | 10.00/LB |
| 84.煙燻銀鱈魚 Smoked Sea Bass | 25.00 |
| ➢ B5.椒鹽銀鱈魚 Salt & Pepper Sea Bass | 15.00 |
| ➢ B6.骨香龍利球 Salt & Pepper Flounder | 32.50 |
| B7.五柳石斑球 Deep Fried Rock Cod Fillet in Sweet & Sour Sauce | 13.50 |
| 88.油泡大蝦球 Sauteed Crystal Prawns | 17.50 |
| 89.蜜桃大蝦球 Prawns w/ Glazed Walnuts | 15.50 |
| 90.貳拾帶子 Scallops w/ Pine Nuts | 15.50 |
| 91.油泡帶子 Sauteed Scallops | 17.50 |
| ➢ 92.宮保蝦球 Kung Pao Prawns | 15.50 |
| 93.咕嚕大蝦球 Sweet & Sour Prawns | 15.50 |
| ➢ 94.碧綠川椒蝦球 Prawns w/ Fresh Vegetable in Spicy Sauce ... | 15.50 |
| 95.碧綠炒帶子 Scallops w/ Fresh Vegetable | 15.50 |
| ➢ 96.醬爆帶子 Scallops w/ Special Spicy Sauce | 15.50 |
| 97.蝦龍蝦 Prawns in Lobster Sauce | 15.50 |
| ➢ 98.椒鹽海中蝦 Salt & Pepper Prawns(w/ Shell) | 15.50 |
| 99.豉汁蒸龍蝦 Steamed Oysters in Black Bean Sauce (6pcs) | 12.50 |
| 100.酥炸生蠔 Crispy Fried Oyster | 12.50 |
| 101.豉汁炒大蜆 Clams in Black Bean Sauce | 13.50 |

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| 煲仔類 CLAY POT | |
| 102.火腩生蠔煲 Roasted Pork w/ Oyster in Clay Pot | 14.00 |
| 103.薑蔥生蠔煲 Oyster w/ Ginger Scallion in Clay Pot | 13.50 |
| ➢ 104.大千海鮮煲 Tai-Chin Seafood in Clay Pot | 15.50 |
| 105.南乳粉條中蝦煲 Prawns w/ Vermicelli in Preserved Bean Curd Sauce in Clay Pot | 13.00 |
| 106.無錫排骨煲 Wooxi Spare Ribs in Clay Pot | 13.00 |
| 107.樟茶金蒜肥牛煲 Beef w/ Enoki Mushrooms & Preserved Vegetable in Clay Pot | 13.50 |
| 108.什菜粉條煲 Vermicelli & Mixed Vegetable in Clay Pot ... | 10.50 |
| 109.鹹魚雞粒豆腐煲 Salted Fish w/ Chicken & Tofu in Clay Pot ... | 10.50 |
| ➢ 110.魚香茄子煲 Eggplant w/ Garlic Sauce & Pork in Clay Pot | 10.50 |
| 111.溫公需煲 General Won's Vegetable in Clay Pot | 10.50 |

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| 蔬菜、豆腐類 VEGETABLE & BEAN CURD | |
| 112.豉椒鹹魚炒芥蘭 Black Pepper & Salted Fish w/ Broccoli | 10.50 |
| 113.蔥漬蒜上素 Buddhist Vegetarian Feast | 10.50 |
| 114.脆片扒洋白菜 Sauteed Napa Cabbage w/ Sliced Chinese Ham | 10.50 |
| 115.百花蒸蠔豆腐 Steamed Tofu Stuffed w/ Minced Shrimp | 12.50 |
| 116.北菇扒菜膽 Fresh Mustard Green w/ Black Mushroom ... | 11.50 |
| 117.上湯芥菜膽 Fresh Mustard Green w/ Supreme Broth | 11.50 |
| ➢ 118.乾扁四季豆 Sauteed String Bean w/ Minced Pork | 10.00 |
| 119.紅燒豆腐 Braised String Bean w/ Vegetables | 10.50 |
| ➢ 120.麻婆豆腐 Mah-Pot Tofu w/ Seafood | 10.50 |
| 121.清炒時菜 Sauteed Season Vegetable | 9.50 |
| 122.蒜茸大豆苗 Minced Garlic Pea Sprout | 12.00 |
| 123.上湯大豆苗 Pea Sprout in Supreme Broth | 13.00 |

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| Egg Foo Young with Steamed Rice | Chicken Egg Foo Young | 6.95 |
| | Vegetable Egg Foo Young | 6.95 |
| | BBQ Pork Egg Foo Young | 6.95 |
| | Shrimp Egg Foo Young | 7.95 |
| | Combination Egg Foo Young | 7.95 |
| Chow Mein Long, Soft, Spaghetti-Like Noodles with Vegetables | Vegetarian Chow Mein | 6.25 |
| | Pork Chow Mein | 6.95 |
| | Beef Chow Mein | 6.95 |
| | Chicken Chow Mein | 7.25 |
| | Shrimp Chow Mein | 7.25 |
| Pan Fried Noodles | Vegetarian Pan Fried Noodles | 8.95 |
| | BBQ Pork Pan Fried Noodles | 8.95 |
| | Beef Pan Fried Noodles | 8.95 |
| | Chicken Pan Fried Noodles | 9.50 |
| | Shrimp Pan Fried Noodles | 9.50 |
| Rice | Vegetarian Fried Rice | 6.25 |
| | BBQ Pork Fried Rice | 6.25 |
| | Beef Fried Rice | 6.25 |
| | Chicken Fried Rice | 6.25 |
| | Pineapple Fried Rice | 6.50 |
| Chow Fun Soft, Thick, Flat, Like-Like Rice Noodles | Vegetarian Chow Fun | 8.25 |
| | Pork Chow Fun | 8.25 |
| | Beef Chow Fun | 8.25 |
| | Chicken Chow Fun | 8.25 |
| | Combination Chow Fun | 8.25 |
| Beverages | Bottled Water | 1.00 |
| | 7-Up, Coke or Diet Coke | 1.00 |
| | Iced Tea (12 oz) | 1.50 |
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Lunch Special

(7 Days A Week, From 11:00 am to 4:00 pm)
Served with Soup **Of The Day**, Fried Rice or Steamed Rice & Fried Won Ton.
Order To Go: Soup Served with Two or More Orders.

\$5.25

1. Sweet & Sour Pork
2. Teriyaki Broccoli
3. Beef Chop Suey
4. Almond Chicken
5. Beef with Broccoli
6. Beef with Green Peppers
7. Kung Pao Chicken
8. Peking Crispy Chicken
9. BBQ Pork or Chicken Egg Foo Young
10. Garlic Chicken
11. Chicken with Broccoli
12. Chicken or Beef Chow Mein
13. Combination Vegetable
14. Garlic Beef

\$5.50

15. Szechuan Shredded Pork
16. Sweet & Sour Chicken
17. Mongolian Beef
18. Shrimp with Lobster Sauce
19. Shrimp with Broccoli
20. Sweet and Sour Shrimp
21. Kung Pao Beef
22. Orange Flavored Chicken
23. Szechuan Chicken
24. Moo Goo Gai Pan
25. Chicken with Cashew Nuts
26. Moo Shu Chicken or Pork with 2 Pancakes
27. Kung Pao Shrimp
28. Cashew Shrimp



Open 7 Days A Week

Sunday

11966 Wilshire Blvd.

Los Angeles, CA 90025

We Do Catering, Large Parties Welcome



Combination Plates

\$ 9.95 Per Person

Order To Go, Soup with 2 or more Orders
Served with Egg Roll, Fried Shrimp, Fried Won Ton, Paper Wrapped Chicken & Egg Fried Rice.
Select One Entree Per Person

1. B.B.Q. Pork Egg Foo Young
2. Sweet & Sour Pork
3. Almond Chicken
4. Chicken with Broccoli
5. Curry Chicken
6. Crispy Chicken
7. Kung Pao Chicken
8. Chicken with Cashew Nuts
9. Garlic Chicken
10. Beef Chop Suey
11. Beef with Broccoli
12. Beef Egg Foo Young
13. Pineapple Shrimp
14. Shrimp Egg Foo Young
15. Combination Vegetables

Party Menu

For All Occasions, serves 10 people

\$98.00

- Vegetable Egg Rolls (20)
- Chicken Won Ton Soup
- Beef with Broccoli
- Sweet & Sour Pork
- Orange Chicken
- Combination Fried Rice
- Chicken Lo Mein

\$128.00

- Vegetable Egg Rolls (20)
- Shrimp Stir-Fry Soup
- General Tso Chicken
- Garlic Chicken
- Fish Fillet in Szechuan Sauce
- Two Flavor Shrimp
- Orange Beef
- House Special Pan Fried Noodle



RESTAURANT
11966 WILSHIRE BLVD.
LOS ANGELES, CA 90025
TEL: (310) 447-6526
FAX: (310) 447-6528

豆香居

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Free Deliver (4 miles)

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11966 Wilshire Blvd. Los Angeles, CA 90025

We Do Catering, Large Parties Welcome

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|--|--|----------------------------|-------|
| Appetizers | Crispy Chicken Wings in Pepper and Light Salt (lb) | 3.59 | |
| | Fried Won Ton (10) Meat Filled Bumpings Deep Fried Until Crispy | 2.50 | |
| | Egg Roll (2) Vegetarian Only | 2.50 | |
| | Barbecued Pork Slices | 3.59 | |
| | Fried Shrimp (2) | 3.25 | |
| | Paper Wrapped Chicken (4) | 3.50 | |
| | Barbecued Spicy Tofu (2) | 3.75 | |
| | Fried Bumpings (6) (with Pork or Chicken) | 5.59 | |
| | Shrimp Maki (4) | 3.50 | |
| | Steamed Open-Faced Dumplings with Pork and Vegetables | | |
| Salad | Assorted Appetizers (Tofu and pork only) | 5.95 | |
| | 1 Egg Roll, 1 Fried Won Ton, 1 Spicyroll, 1 Fried Shrimp & BBQ Pork Slices and 1 Paper Wrapped Chicken | | |
| | Cold Noodles with Sesame Sauce | 4.75 | |
| | Chicken Salad | 5.50 | |
| | Tofu Salad | 6.95 | |
| | Fruit Salad | 5.50 | |
| | | small | large |
| | Combination Won Ton Soup | 3.95 | 6.95 |
| | Won Ton w/ Shrimp, White Chicken Meat & Chinese Vegetables in Special Soup | | |
| | Chicken Corn Soup | 2.50 | 5.75 |
| Soup | Hot & Sour Soup (no meat) | 3.00 | 8.50 |
| | Sizzling Rice Soup (combination) | 3.95 | 6.95 |
| | Egg Drop Soup | 2.50 | 4.25 |
| | Vegetable and Bean Curd Soup (for two) | 3.50 | 4.95 |
| | Seafood Combination Soup | 4.95 | 7.95 |
| | Seafood Noodle Soup (with Chicken) | 5.95 | 8.95 |
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| Chicken with Steamed Rice | Almond Chicken | 8.45 | |
| | Sweet & Sour Chicken | 8.45 | |
| | Peking Crispy Chicken (with Teriyaki Sauce) | 8.45 | |
| | Chicken with Black and White Mushrooms | 8.45 | |
| | Kung Pao Chicken | 8.45 | |
| | Curry Chicken | 8.45 | |
| | Chicken with Cashew Nuts | 8.45 | |
| | Lemon Chicken | 8.45 | |
| | Garlic Chicken | 8.45 | |
| | Szechwan Chicken | 8.45 | |
| Beef with Steamed Rice | Moo Goo Gai Pan | 8.45 | |
| | Ma Shu Chicken (with 4 Pancakes) | 8.45 | |
| | Orange Chicken | 8.45 | |
| | Chicken with Broccoli | 8.45 | |
| | Chicken with Snow Peas | 8.45 | |
| | Mixed Vegetables With Chicken | 8.45 | |
| | Chicken with String Bean | 8.95 | |
| | Chicken with Asparagus | 8.95 | |
| | Chicken with Black Bean Sauce | 8.95 | |
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| | Beef with Black Mushrooms | 8.95 | |
| | Ma Shu Beef | 8.95 | |
| | Beef with Green Peppers | 8.95 | |
| | Curry Beef | 8.95 | |
| | Kung Pao Beef | 8.95 | |
| | Beef with Broccoli | 8.95 | |
| | Hong Kong Beef | 8.95 | |
| | Garlic Beef | 8.95 | |
| | Szechwan Shredded Beef | 8.95 | |
| | Beef Sauteed with Water Chestnuts & Bell Pepper in A Hot Spicy Garlic Sauce | | |
| | Beef with Snow Peas | 8.95 | |
| | Beef with Tamaro | 8.95 | |
| | Beef with Mixed Vegetables | 8.95 | |
| | Beef with Black Bean Sauce | 8.95 | |
| | Orange Beef | 9.50 | |
| | Beef with String Bean | 9.50 | |
| | Beef with Mushroom | 9.50 | |
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| Chef's Specialties | | | |
| | Beef or Chicken with Sesame Seeds | 11.25 | |
| | Hunan Beef | 10.75 | |
| | Marinated Sliced Beef Sauteed w/ Bamboo Shoots in a Special Hunan Sauce | | |
| | Seafood Combination with Sizzling Rice | 13.95 | |
| | Fresh Shrimp, Scallops, Fish Fillet and Chicken Sauteed with Mushroom, Snow Pea Pods, Bamboo Shoots, Water Chestnuts, Served Together with Sizzling Rice On A Hot Plate | | |
| | Kung Pao Two Flavors | 11.95 | |
| | Shrimp and Chicken in A Tasty Kung Pao Sauce | | |
| | Kung Pao Three Flavors | 11.95 | |
| | Shrimp, Chicken and Beef in A Tasty Kung Pao Sauce | | |
| | Hunan Chicken | 8.95 | |
| | Sliced White Chicken Meat, Sauteed with Black Mushroom, Fresh Broccoli, Red Pepper and Black Beans Hunan Style. | | |
| | Crispy Duck | (half) 9.50 (whole) 18.95 | |
| | Twice cooked Duck, marinated in spices, steamed and then fried. | | |
| | General Tso Chicken | 9.95 | |
| | Chunks of Boneless Chicken Sauteed with The Chef's Special Szechwan Sauce and Garnished with Fried Rice Noodles. | | |
| | Crispy Shrimp Szechwan Style | 11.95 | |
| | Shrimp Showered with the Chef's Special Szechwan Sauce, Green Broccoli on the Side | | |
| | Mandarin Delight | 11.95 | |
| | Junbo Shrimp, Chicken & Beef, Sauteed with Broccoli, Snow Pea Pods, Carrots, Mushrooms & Water Chestnuts in a Tasty Sauce | | |
| | Golden Shrimp and Scallops Hunan Style | 12.95 | |
| | Crispy Fried Shrimp and Scallops, Showered in a Hot Spicy Sauce and Garnished with Broccoli | | |
| | Chicken and Beef Hunan Style | 10.75 | |
| | Shredded Beef, Chicken, Delicately Sauteed in An Exotic, Spicy Hunan Sauce | | |
| | Hot Braised Shrimp | 11.95 | |
| | Fresh Shrimp Sauteed with Chef's Special Ginger Sauce | | |
| | Peking Duck | (half) 13.50 (whole) 24.25 | |
| | Classic Chinese delicacy. Tender Duck marinated in a special sauce then slowly roasted in a Chinese oven. Served with mandarin pancakes, cucumber, scallions and plum sauce in which everything is rolled up and eaten fajita style. | | |
| | Walnut Shrimp | 12.95 | |
| | Fresh Sauteed Shrimp in Light Chef's Special Sauce | | |
| | Steamed Fish Fillet | 11.95 | |
| | Fresh Fish with Scallion Ginger | | |
| | Hot Braised Scallops | 14.95 | |
| | Fresh Scallops Sauteed with Chef's Special Ginger Sauce | | |
| | Lemon Scallops | 12.95 | |
| | Fresh Scallops with Lemon Sauce | | |
| | Fried Squid with Spicy Salt & Pepper | 11.95 | |
| | Stir Fried Shrimp with Spicy Salt & Hot Peppers | 12.95 | |
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| Pork with Steamed Rice | | | |
| | Szechwan Bean Curd (Ma Pau Tofu) | 7.95 | |
| | Sweet & Sour Pork | 7.95 | |
| | Szechwan Shredded Pork | 7.95 | |
| | Ma Shu Pork (with 4 Pancakes) | 7.95 | |
| | Fried Bean Curd with Sliced Pork | 7.95 | |
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| Vegetarian with Steamed Rice | | | |
| | Ma Shu Vegetable | 7.25 | |
| | Black Mushrooms with Bok Choy | 7.25 | |
| | Tender Broccoli | 6.25 | |
| | Snow Peas with Water Chestnuts | 6.95 | |
| | Combination Vegetables | 6.95 | |
| | Country Style Tofu | 7.95 | |
| | Dried Sauteed String Beans (or with Broccoli) | 7.25 | |
| | Sauteed Spinach | 7.95 | |
| | Chinese Broccoli with Oyster Sauce | 7.95 | |
| | Chinese Eggplant with Garlic Sauce | 7.95 | |
| | Sauteed Asparagus | 8.95 | |
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| Healthy Selections with Steamed Rice | | | |
| | Steamed Snow Peas & Water Chestnuts | 7.50 | |
| | Steamed Broccoli | 7.50 | |
| | Hong Style Bean Curd (Tofu) | 7.55 | |
| | Steamed Mixed Vegetables | 7.95 | |
| | Steamed Mixed Vegetables with Tofu | 7.95 | |
| | Steamed Broccoli with Tofu | 7.95 | |
| | Steamed Broccoli with Chicken | 8.95 | |
| | Steamed Mixed Vegetables with Chicken | 8.95 | |
| | Steamed Beef with Snow Peas | 9.50 | |
| | Steamed Mixed Vegetables with Shrimp | 11.25 | |
| | Steamed Fish Fillet with Vegetables | 11.50 | |
| | Steamed Shrimp & Scallops with Fresh Vegetables | 14.95 | |
| | Steamed Shrimp, Scallops, Chicken & Fresh Vegetables | 15.95 | |
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| Shrimp with Steamed Rice | | | |
| | Kung Pao Shrimp | 10.95 | |
| | Curry Shrimp | 10.95 | |
| | Shrimp with Lobster Sauce | 10.95 | |
| | Sweet & Sour Shrimp | 10.95 | |
| | Shrimp with Black and White Mushrooms | 10.95 | |
| | Shrimp with Broccoli | 10.95 | |
| | Shrimp with Cashew Nuts | 10.95 | |
| | Szechwan Shrimp | 10.95 | |
| | Garlic Shrimp | 10.95 | |
| | Ma Shu Shrimp (with 4 Pancakes) | 10.95 | |
| | Shrimp with Black Bean Sauce | 10.95 | |
| | Shrimp with Mixed Vegetables | 10.95 | |
| | Shrimp with Asparagus | 12.95 | |
| | Sauteed Shrimp | 12.95 | |
| | Shrimp with Sizzling Bean | 12.95 | |
| | Shrimp with Sizzling Bean | 12.95 | |
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| Fish with Steamed Rice | | | |
| | Fish Fillet with Black Bean Sauce (Sole Fish) | 8.50 | |
| | Fish Fillet in Szechwan Sauce | 8.50 | |
| | Sauteed Fish Fillet (Sole Fish) | 8.50 | |
| | Sweet & Sour Fish Fillet (Sole Fish) | 8.50 | |
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| Scallops with Steamed Rice | | | |
| | Szechwan Scallops | 12.95 | |
| | Garlic Scallops | 12.95 | |
| | Scallops with Black Bean Sauce | 12.95 | |
| | Scallops with Black & White Mushroom | 12.95 | |
| | Sauteed Scallops | | |
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| Chop Suey with Steamed Rice | | | |
| | Chicken Chop Suey | 6.95 | |
| | Beef Chop Suey | 6.95 | |
| | Pork Chop Suey | 6.95 | |
| | Shrimp Chop Suey | 7.95 | |
| | Combination Chop Suey | 7.95 | |
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專營 正宗台山黃鰔煲仔飯

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獨愛家鄉風味

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廚師推介 CHEF'S SPECIALS

| | | |
|-----------|-----------------------------|---------------------------|
| C1 台山五味鴨 | Taishan Duck | Half 11.00 Whole 20.00 |
| C2 台山走地雞 | Taishan Chicken | Half 8.50 Whole 15.00 |
| C3 台山炒蟹 | Crab w/ House Special Sauce | Market Price |
| C4 鮑汁焗豆腐 | Pipa Tofu w/ Abalone Sauce | 8.95 |
| C5 美觀蒜茸豆苗 | Crispy Green Beans | 6.95 |

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| 23 台山炒蟹 | Crab w/ House Special Sauce | |
| 1 台山黃鰔荷香脆仔蒸飯 | Taishan Yellow Eel Steamed w/ Lotus Leaf | |
| 4 台山五味鴨 | Taishan Duck | |



TAISHAN CLAY POT RICE (Items 1-22 Prices in Red)

Taishan Clay pot rice is not only aromatic, but very nutritious, too. It is prepared immediately after it is ordered and requires 10-15 minutes of cooking time. While the pot is hot and the cover is removed, gently pour the specially made chili soy sauce around the perimeter of the clay pot and enjoy the sizzling as it penetrates the contents of the pot while enhancing the taste and aroma of the food. Taishan clay pot porridge is prepared by pouring soup or boiling water with green onions and cilantro into the almost empty pot to over the fragrant crunchy rice. In Taishan, people highly regard the "Fam Jai" or "Hong Chon" which is the fragrant and crunchy rice and believe that it helps the blood, chi, and spleen. It is as esteemed as highly as Goosey or Bird's Nest.

LOTUS LEAF STEAMER BASKET SPECIALTIES WITH RICE (Items 1-22 Prices in Green)

The Lotus leaf is known in China for having a special quality that helps lower high blood pressure and reduces cholesterol. Professor Jen Bao Liang, one of the most famous Chinese herbal doctors in China, researched his famous, but once secret, prescription for treating high blood pressure. The Lotus leaf is the major element. After a certain cooking time, at a constant temperature, the food wrapped in lotus leaves will absorb the essence of the Lotus leaf, resulting in a natural transfer of its special benefits.

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|------------|--|-------|-------|
| 1. 台山黃鰔 | Taishan Yellow Eel | 12.95 | 12.95 |
| 2. 美味田雞 | Sauteed Frog w/ Dried Mushrooms | 10.95 | 8.95 |
| 3. 台山煎腩 | House Special Combination | 10.95 | 8.95 |
| 4. 瑤柱肉片 | Dried Scallops w/ Pork Patty | 8.95 | 8.95 |
| 5. 滑雞豆腐 | Mixed Seafood | 8.95 | 8.95 |
| 6. 排骨鮮味 | Spareribs w/ Preserved Meat | 8.95 | 8.95 |
| 7. 金牌雞塊 | Preserved Chinese Sausage, Pork & Duck | 6.95 | 5.95 |
| 8. 台山雞塊 | Taishan Salted Chicken | 6.95 | 5.95 |
| 9. 咸魚肉餅 | Salted Fish w/ Pork Patty | 6.95 | 5.95 |
| 10. 炸菜肉餅 | Preserved Veggies w/ Pork Patty | 6.95 | 5.95 |
| 11. 蝦米肉餅 | Pork Patty w/ Shrimp Sauce | 6.95 | 5.95 |
| 12. 五香排骨 | Spareribs w/ Black Bean Sauce | 6.95 | 5.95 |
| 13. 北菇海參 | Stuffed Chicken w/ Dried Mushrooms | 6.95 | 5.95 |
| 14. 北菇雞塊 | Stuffed Quail w/ Dried Mushrooms | 6.95 | 5.95 |
| 15. 五香牛腩 | Home Made Lamb Stew | 6.95 | 5.95 |
| 16. 五香牛腩 | Home Made Beef Stew | 6.95 | 5.95 |
| 17. 沖菜雞塊 | Pork Tongue w/ Preserved Veggies | 6.95 | 5.95 |
| 18. 沖菜牛肉 | Beef w/ Preserved Veggies | 6.95 | 5.95 |
| 19. 家鄉鹽焗 | Special Rice w/ Ginger & Garlic Sauce | 4.95 | 4.95 |
| 20. 燒菜牛肉 | Beef w/ Egg | 6.95 | 5.95 |
| 21. 台山燒手腳雞 | Taishan Salted Pig's Feet | 6.95 | 5.95 |
| 22. 咸魚雞粒 | Salted Fish and Diced Chicken | 6.95 | 5.95 |

台山鄉鎮小炒 TAISHAN SPECIALTY DISHES

| | | |
|-------------|--|------|
| 23. 台山煎腩炒雞粒 | Taishan Special Pan Fried Pig Stomach | 8.95 |
| 24. 水步起雞炒肉片 | Mixed Stir Fried Veggies and Meat | 8.95 |
| 25. 大江煎腩炒豆芽 | Pig Intestines w/ Yellow Bean Sprouts | 8.95 |
| 26. 沖菜雞粒炒蝦球 | Fuzzy Melon w/ Dried Shrimp & Fun See | 6.95 |
| 27. 西九雞粒炒蝦球 | Pan Fried Bitter Melon w/ Black Bean Sauce | 6.95 |
| 28. 五香牛腩煲 | Crispy Green Beans | 6.95 |
| 29. 三八豆豉炒鴨片 | Green Chives w/ Clam Meat | 8.95 |
| 30. 開平香茅雞 | Kaiping Duck w/ Taro Root | 8.95 |
| 31. 新會梅子豬手 | Pork Feet w/ Plum Sauce | 6.95 |
| 32. 鹹水雞粒炒蝦球 | Cornflower w/ Preserved Meat | 8.95 |
| 33. 汶村花膠炒雞片 | Pan Fried Lotus Root w/ Pork Meat | 8.95 |
| 34. 燒汁炒蟹 | Clams w/ Black Bean Sauce | 8.95 |
| 35. 豉汁豆腐 | Snails w/ Black Bean Sauce | 8.95 |

(S) 小煲 \$18 (2-3 persons); (M) 中煲 \$28 (3-4 persons); (L) 大煲 \$38 (4-6 persons)
煲仔兩味另加 \$2, 黃鰔小煲加 \$3, 中煲大煲加 \$5

椒盐类

| | | |
|----------|--|-------|
| 36. 椒盐田雞 | \ Salt and Pepper Frog | 12.95 |
| 37. 椒盐鸡块 | \ Salt and Pepper Chicken Wings | 8.95 |
| 38. 椒盐鱼片 | \ Salt and Pepper Fish Fillet | 8.95 |
| 39. 椒盐虾 | \ Salt and Pepper Prawns | 8.95 |
| 40. 椒盐鸡 | \ Salt and Pepper Chicken | 8.95 |
| 41. 椒盐豆腐 | \ Salt and Pepper Tofu | 8.95 |
| 42. 花生田雞 | \ Salt and Pepper Frog w/ Peanuts | 12.95 |
| 43. 花生雞翼 | \ Salt and Pepper Chicken Wings w/ Peanuts | 8.95 |

\ = Spicy

健康清蒸类

| | | |
|------------|---|-------|
| 44. 荷香蒸田雞 | Steamed Frog w/ Dried Mushrooms | 12.95 |
| 45. 荷香蒸三寶 | Steamed Frog, Chicken, Quail w/ Dried Mushrooms | 12.95 |
| 46. 荷香蒸生地雞 | Steamed Chicken w/ Dried Mushrooms | 10.95 |
| 47. 荷香蒸排骨 | Steamed Spareribs w/ Rice Noodles | 8.95 |
| 48. 百花蒸豆腐 | Steamed Tofu w/ Meat | 6.95 |
| 49. 咸魚蒸肉 | Steamed Sliced Pork w/ Shrimp Sauce | 8.95 |
| 50. 咸魚蒸猪肉 | Steamed Sliced Pork w/ Salted Fish | 8.95 |
| 51. 咸魚蒸肉餅 | Steamed Pork Patty w/ Salted Fish | 8.95 |
| 52. 沖菜蒸肉餅 | Steamed Pork Patty w/ Preserved Veggies | 8.95 |
| 53. 梅菜蒸肉餅 | Steamed Pork Patty w/ Dried Veggies | 8.95 |

煲仔菜

| | | |
|------------|---------------------------------|-------|
| 54. 五香牛腩煲 | Home Made Lamb Stew | 10.95 |
| 55. 五香牛腩煲 | Home Made Beef Stew | 10.95 |
| 56. 五香排骨煲 | Spareribs w/ Black Bean Sauce | 8.95 |
| 57. 香茅大蝦雞煲 | Clam w/ Taro Root and Preserved | 10.95 |
| 58. 咸魚蒸豆腐 | Yapa Cabbage w/ Salted Chicken | 10.95 |
| 59. 排骨蒸豆腐 | Bitter Melon w/ Spareribs | 8.95 |
| 60. 萝卜豆腐煲 | Dilikon w/ Fish Cake | 8.95 |
| 61. 海鮮豆腐煲 | Mixed Seafood w/ Tofu | 8.95 |
| 62. 咸魚蒸豆腐 | Tofu w/ Chicken and Salted Fish | 8.95 |

CLAY POT DISHES

| | | |
|------------|-----------------------------|--------------|
| 63. 台山五味鴨 | Taishan Duck | 11.00 |
| 64. 台山走地雞 | Taishan Chicken | 8.50 |
| 65. 台山炒蟹 | Crab w/ House Special Sauce | Market Price |
| 66. 鮑汁焗豆腐 | Pipa Tofu w/ Abalone Sauce | 8.95 |
| 67. 美觀蒜茸豆苗 | Crispy Green Beans | 6.95 |

(S) 小煲 \$18 (2-3 persons); (M) 中煲 \$28 (3-4 persons); (L) 大煲 \$38 (4-6 persons)
煲仔兩味另加 \$2, 黃鰔小煲加 \$3, 中煲大煲加 \$5

| | | |
|--------------|--|--|
| 23 台山煎腩炒雞粒 | Taishan Special Pan Fried Pig Stomach | |
| 1 台山黃鰔荷香脆仔蒸飯 | Taishan Yellow Eel Steamed w/ Lotus Leaf | |
| 4 台山五味鴨 | Taishan Duck | |





TAISHAN CAFÉ 煲仔王

FINE CHINESE CUISINE

GOOD FOOD IS GOOD HEALTH

鸡类

| | |
|----------|------|
| 63. 香滑鸡球 | 6.95 |
| 64. 芝麻鸡球 | 6.95 |
| 65. 芝麻鸡球 | 6.95 |
| 66. 芝麻鸡球 | 6.95 |
| 67. 柠檬鸡球 | 6.95 |

牛类

| | |
|---------|------|
| 68. 薑葱牛 | 6.95 |
| 69. 西兰牛 | 7.95 |
| 70. 薑葱牛 | 7.95 |
| 71. 薑葱牛 | 8.95 |

猪类

| | |
|---------|------|
| 72. 蒜香骨 | 6.95 |
| 73. 蒜香骨 | 8.95 |
| 74. 蒜香骨 | 6.95 |

海鲜类

| | |
|----------|--------------|
| 75. 台山炒蟹 | Market Price |
| 76. 台山炒蟹 | 10.95 |
| 77. 台山炒蟹 | Market Price |
| 78. 干葱龙利 | 12.95 |

蔬菜类

| | |
|----------|------|
| 79. 炒时蔬 | 8.95 |
| 80. 蒜茸时蔬 | 8.95 |
| 81. 炒时蔬 | 8.95 |
| 82. 上汤白菜 | 8.95 |

粥类

| | |
|------------|------|
| 83. 港式炒粉 | 6.95 |
| 84. 咸蛋炒粉 | 6.95 |
| 85. 咸蛋鸡粒炒粉 | 6.95 |
| 86. 港式炒粉 | 6.95 |
| 87. 虾仁炒粉 | 6.95 |
| 88. 豉汁排骨 | 8.95 |
| 89. 干炒牛河 | 6.95 |
| 90. 咸肉菜肉 | 6.95 |

汤类

| | |
|-------------|---------------------------|
| 91. 云吞汤 | 6.95, 8.95, 10.95, 12.95 |
| 92. 酸辣汤 | 4.95, 6.95, 8.95, 10.95 |
| 93. 西湖牛肉羹 | 5.95, 6.95, 8.95, 10.95 |
| 94. 海鲜豆腐羹 | 6.95, 8.95, 10.95, 12.95 |
| 95. 胡椒猪肚汤 | 6.95, 8.95, 10.95, 12.95 |
| 96. 田七滚牛骨 | 6.95, 8.95, 10.95, 12.95 |
| 97. 花雕醉地竹丝鸡 | 8.95, 10.95, 12.95, 14.95 |

CHICKEN

| | |
|------------------------|------|
| King Pao Chicken | 6.95 |
| General's Chicken | 6.95 |
| Sesame Chicken | 6.95 |
| Sweet and Sour Chicken | 6.95 |
| Lemon Chicken | 6.95 |

BEEF

| | |
|------------------------|------|
| Garlic and Garlic Beef | 6.95 |
| Broccoli Beef | 7.95 |
| King Pao Beef | 7.95 |
| Mongolian Beef | 8.95 |

PORK

| | |
|---|------|
| Pork Chop w/ Salted Pepper & Garlic Sauce | 6.95 |
| Peking Ribs | 8.95 |
| Sweet and Sour Pork | 6.95 |

SEAFOOD

| | |
|--|--------------|
| Crab w/ House Special Sauce | Market Price |
| Honey Walnut Prawns | 10.95 |
| Steamed Lion Fish | Market Price |
| Deep Fried Flounder w/ House Special Sauce | 12.95 |

VEGETARIAN

| | |
|--|------|
| Lo Han Vegetables | 8.95 |
| Stap Peas w/ Fresh Mushrooms | 8.95 |
| Stir Fried Mixed Vegetables | 6.95 |
| Baby Bok Choy Soup w/ Carrots, Dried Mushrooms and Preserved Egg | 8.95 |

FRIED RICE & NOODLES

| | |
|---|------|
| House Special Fried Rice | 6.95 |
| Shrimp Fried Rice | 6.95 |
| Salted Fish and Chicken Fried Rice | 6.95 |
| House Special Chow Mein | 6.95 |
| Shrimp Chow Mein | 6.95 |
| House Special Crispy Noodles | 8.95 |
| Beef Chow Fun | 6.95 |
| Salted Chicken w/ Flat Rice Noodle Soup | 6.95 |

SOUPS

| | |
|--|--|
| Wonton Soup (S) 6.95, (M) 8.95, (L) 10.95 | |
| Hot and Sour Soup 4.95, 6.95, 8.95, 10.95 | |
| West Lake Beef Soup 5.95, 6.95, 8.95, 10.95 | |
| Seafood Tofu Soup 6.95, 8.95, 10.95, 12.95 | |
| Pig Stomach w/ Black Pepper Soup 6.95, 8.95, 10.95, 12.95 | |
| Double Boiled Ginseng & Yam Chicken Soup 8.95, 10.95, 12.95, 14.95 | |
| Double Boiled American Ginseng w/ Chicken Soup 8.95, 10.95, 12.95, 14.95 | |

HERE'S WHAT OUR CUSTOMERS HAVE TO SAY...

There are some unique dishes that you cannot find elsewhere. Awesome display of Southern Chinese comfort food. Another SF hidden treasure.

— Michael J, San Francisco, CA

When I ate their clay pot rice for the first time, it was like the Anton Ego eating the ratatouille made by Remy. Time stood still, and the tastes and smell of what you were eating jolted you back to your childhood — the last time when you had such good, solid comfort food.

— Bonnie N, San Francisco, CA

On taste alone I give this restaurant a 10. I think this place is a great bargain for freshly made ingredients made the minute you order it.

— Ken C, Union City, CA

We had a couple of clay pot dishes, and they were truly delicious like nothing I had ever had before.

— Sara A, Temerula, CA

I was very happy to see how full the menu was with authentic Taishanese dishes. When the entrees finally arrived... ah! I felt so happy and full like I was definitely going back to my "roots."

— Helene K, San Francisco, CA

They perfected the method to make the crispy skin from the rice at the bottom of the pot.

— Kate K, San Francisco, CA

The clay pots were beyond amazing! The flavors they created in those things were so vibrant and alive. They make you feel like family and they have some of the best flavored Chinese food I have ever had. Highly recommended.

— Josh J, San Francisco, CA

I have since returned many times, and on every visit, have tried different items, such as pig stomach sautéed in veggies, frog clay pot rice, lamb stew, and have never been disappointed.

— David J, Redwood City, CA

In the clay pot the preserved meats are placed on top of the rice, covered, then steamed. All of the flavors from the ingredients on top flow towards the bottom of the pot giving the rice excellent flavors.

— Wilhelm Y, San Francisco, CA

I love the pipa tofu which is the minced tofu and I think fish paste that is deep fried and preserved around a mound of broccoli with gravy drizzled on top. Yum yum yum.

— Regi K, El Cerrito, CA

The rice treat about the clay pot is that at the end, there's a crunchy rice layer stuck on the bottom of the pot. You can ask the waiter to add some soup (free) and you get this crunchy soup concoction. Yummy!

— Yumi Q, San Bruno, CA

TAISHAN & TAISHAN CAFÉ

Taishan City is located in Guangdong Province, near Hong Kong. Today, there are about one million people living in Taishan City. It is also well-known as the "hometown" for over one million overseas Taishanese, who are now spread around the world.

The Taishanese immigrated to San Francisco during the California Gold Rush of 1850s. Forty years ago, San Francisco's Chinese were predominately Taishanese and that is still true today. It was practically impossible to get a job in San Francisco's Chinatown if you could not speak Taishanese.

There was an interesting story about a young man from Beijing looking for a job at a Chinese restaurant in San Francisco's Chinatown. The owner of the restaurant asked him if he could speak Chinese. The young man answered, "Of course, I can speak perfect Chinese, Mandarin." The owner replied that only Taishanese is of any use and that all of his staff and customers ONLY speak Taishanese. The young man responded that Mandarin is the official language of China. To which the owner exclaimed, "Taishanese is the official Chinese language here in San Francisco! Young man, get out of here!"

There are more than 150,000 Taishanese living in San Francisco and the Bay Area today. Interestingly, there has never been a restaurant specializing in Taishanese cuisine, from when the Taishanese first arrived in the 1850s. There has never been one restaurant specializing in Taishan cuisine in the entire United States for that matter. Well, that has now changed. Taishan Café, a one-of-a-kind Chinese restaurant, features Taishanese cuisine.

We now have two locations to serve you:
1125 Clement St., San Francisco, CA 94118 and
4401 Cabrillo St., San Francisco, CA 94121.

Taishan Café makes an extra effort to make sure its customers experience and enjoy the authentic taste of Taishanese cuisine. Taishan Café sent its chef to Taishan for a year to study how the famous, local dishes of each township in Taishan County are authentically prepared and cooked. The cuisine of each township has its own distinctive flavor and we have brought it all to you.

To complete the Taishan experience for its diners, a huge picture of Taishan lines one of the walls of the dining room. Diners may also catch up with the local news from Taishan on video while enjoying their food. The staff at Taishan Café wants their customers to feel right "at home" in Taishan, China.

CLAMS AND OYSTERS

蜆、蚌

| | | |
|--|-------|-------|
| Manila Clams in Black Bean Sauce or Garlic Sauce | 9.50 | 豉汁炒蜆 |
| Oysters with Ginger and Scallions | 10.50 | 薑蔥生蠔 |
| Spicy Szechuan Oysters with Red Chili Peppers | 10.50 | 川椒生蠔 |
| Steamed Fresh Oysters in Shell | | |
| with Black Bean Sauce | 12.50 | 豉汁蒸殼蠔 |

SCALLOPS

帶子

| | | |
|--|-------|--------|
| Scallops in Garlic Sauce | 13.50 | 蒜茸帶子 |
| Salt and Pepper Scallops | 13.50 | 椒鹽帶子 |
| Spicy Szechuan Scallops with Red Chili Peppers | 13.50 | 川椒帶子 |
| Scallops Sautéed with Three Kinds of Mushrooms | 13.50 | 三菇帶子 |
| Scallops Sautéed with Snowpeas | | |
| in House Chili Sauce | 13.50 | X O 帶子 |

CLAY POT (traditional Hakka Casseroles)

煲仔菜

| | | |
|---|-------|---------|
| Ton Kiang Seafood Clay Pot | 11.50 | 東江一品煲 |
| Rock Cod Fillets with Dried Tofu | 10.50 | 枝竹斑腩煲 |
| Chicken with Salted Fish and Tofu | 8.50 | 鹹魚雞粒豆腐煲 |
| Pacific Oysters with Ginger and Scallions | 10.50 | 薑蔥生蠔煲 |
| Sizzling Onion Chicken in Clay Pot | 8.50 | 著者滑雞煲 |
| Braised Ox Tail with Carrot and Celery Clay Pot | 9.50 | 紅炆牛尾煲 |

TOFU AND VEGETABLES

蔬菜豆腐類

| | | |
|--|-------|---------|
| Mixed Vegetable Combination | 8.50 | 素什菜 |
| Spicy Dry Fried String Beans | 8.00 | 乾煸四季豆 |
| Braised Shrimp Stuffed Eggplant | 11.00 | 醃茄子 |
| Braised Tofu with Black Mushrooms | | |
| and Tender Greens | 9.00 | 紅燒豆腐 |
| Lo Han Style Tofu, Tofu Skin and Mushrooms | 8.50 | 羅漢齋 |
| Vegetarian Ma Po Tofu | 8.00 | 麻婆豆腐 |
| Braised Meat-stuffed Tofu | 8.50 | 東江紅燒釀豆腐 |
| Crispy Meat-stuffed Tofu Triangles | 8.00 | 酥炸釀豆腐角 |
| Steamed Shrimp-meat Stuffed Soft Tofu | 11.00 | 百花蒸釀豆腐 |
| Spicy Eggplant | 8.50 | 魚香茄子煲 |
| Chinese Broccoli with Mushrooms | 11.00 | 三菇扒芥蘭 |

SEASONAL VEGETABLES (Based on Availability)

時菜

| | | |
|--------------------|-------|----|
| Tender Greens | 7.00 | 白菜 |
| Chinese Broccoli | 8.00 | 芥蘭 |
| Chinese Watercress | 8.00 | 通菜 |
| Spinach | 7.00 | 菠菜 |
| Asparagus | 8.00 | 梨筍 |
| Sugar Pea Tips | 10.00 | 豆苗 |
| Mustard Greens | 7.00 | 芥菜 |
| String Beans | 8.00 | 豆角 |

FRIED RICE

炒飯

| | | |
|-------------------------------------|-------|--------|
| Chinese Sausage Fried Rice | 9.00 | 東江臘味炒飯 |
| Barbecued Pork Fried Rice | 7.00 | 叉燒炒飯 |
| Shredded Chicken Fried Rice | 7.00 | 雞炒飯 |
| Minced Beef Fried Rice | 7.00 | 生炒牛肉飯 |
| Shrimp Fried Rice | 9.00 | 蝦炒飯 |
| Fu Chow Seafood Fried Rice | 12.00 | 福州炒飯 |
| Salted Fish with Chicken Fried Rice | 9.00 | 鹹魚雞粒炒飯 |
| Mixed Vegetable Fried Rice | 7.00 | 蔬菜炒飯 |
| Mixed Seafood Fried Rice | 10.00 | 海鮮炒飯 |
| Prawns and Pork Fried Rice | 9.00 | 揚州炒飯 |

NOODLES

粉麵類

| | | |
|---|-------|---------|
| Spicy String Beans over Crispy Noodles (Vegetarian) | 8.00 | 干煸豆角煎麵 |
| Ton Kiang Crispy Noodles | | |
| with Mixed Seafood and Meat | 10.00 | 東江什錦煎麵 |
| Shredded Chicken Chow Mien | 8.00 | 雞絲粗炒麵 |
| Bean Sprouts and Yellow Chives Chow Mien | 7.00 | 豉油皇炒幼麵 |
| Braised E-Mien Noodles with Dried Scallops | | |
| and Golden Mushrooms | 12.00 | 瑤柱金菇炆伊麵 |
| Dry Fried Beef Chow Fun | 8.00 | 干炒牛肉河粉 |
| Mixed Vegetable Chow Mien | 8.00 | 素菜炒麵 |

Prices and Availability of Items Subject to Change without Notice
Minimum \$20.00 Order for Free Delivery
Store Hours
Monday through Thursday: 10:30 a.m. ~ 10:00 p.m.
Friday: 10:30 a.m. ~ 10:30 p.m. Saturday: 10:00 a.m. ~ 10:30 p.m. Sunday: 9:00 a.m. ~ 10:00 p.m.



DIM SUM SEAFOOD

Dim Sum Served All Day Every Day
Free Delivery During Dinner Hours
387-8273 752-4440
5821 Geary Boulevard, San Francisco, California
Between 22nd & 23rd Avenue

ZAGAT SURVEY
MILLENNIUM EDITION

Most Popular Restaurant



Winner

Food and Dining • Best Chinese:
Ton Kiang (San Francisco)

| APPETIZERS | 頭盤 |
|--|---------------|
| Pot Stickers (6) Regular or Vegetarian | 6.00 鍋貼 |
| Egg Rolls (3) Regular or Vegetarian | 4.50 脆皮春卷 |
| Shrimp Stuffed Crab Claws (2) | 6.00 炸蟹钳 (二隻) |
| Golden Fried Pacific Oysters | 10.50 炸生蠔 |
| Golden Fried Squid | 8.50 炸鮮魷 |
| Sliced Barbecued Pork | 7.50 叉燒 |
| Ton Kiang Crispy Shrimp Balls | 10.50 酥炸蝦丸 |

| SALAD, MU-SHU, LETTUCE WRAP 沙律、木須、生菜包 | | | |
|---------------------------------------|-------|--------|--|
| Chinese Chicken Salad | 8.50 | 芝麻手撕雞 | |
| Minced Chicken with Lettuce | 10.50 | 雞鬆生菜包 | |
| Minced Seafood with Lettuce | 12.50 | 海鮮生菜包 | |
| Minced Squab with Lettuce | 14.00 | 乳鴿鬆生菜包 | |
| Mu-shu Pork (6) | 8.50 | 木須肉 | |
| Mu-Shu Chicken (6) | 8.50 | 木須雞 | |

| TON KIANG SOUPS | 湯羹類 |
|--|--------------|
| Wor Won Ton (with Assorted Meats) | 8.50 雲吞湯 |
| Won Ton with Prawns | 8.50 蝦雲吞湯 |
| Won Ton with Chicken, Beef or Barbecued Pork ... | 7.50 雞牛戌叉燒 |
| Hot and Sour Soup (Vegetarian or Regular) | 7.50 酸辣湯 |
| Sizzling Rice Soup (Vegetarian or Regular) | 7.50 鍋巴海鮮湯 |
| West Lake Minced Beef Soup with Crab Meat | 8.50 西湖牛肉羹 |
| Diced Chicken with Corn Soup | 7.50 雞茸粟米羹 |
| Sliced Pork, Mustard Greens and Salted Egg Soup .. | 8.50 芥菜鹹蛋肉片湯 |
| Diced Wintermelon Soup | 7.50 錦繡冬瓜粒羹 |
| Dried Scallops with Chives Soup | 10.00 韭黃瑤柱羹 |
| Fish Maw with Crab Meat Soup | 10.00 蟹肉魚肚羹 |

| FRESH LOBSTER AND CRAB (In Shell, Based on Availability) | 龍蝦、蟹 |
|---|----------------|
| Crab in Black Bean Sauce with Onions and Green Peppers | 22.00 豉汁蟹 |
| Crab Sauteed with Ginger and Scallions | 22.00 薑蔥焗蟹 |
| Crab Roasted with Rock Salt and Chili Peppers ... | 22.00 椒鹽蟹 |
| Lobster Sauteed with Ginger and Scallions | 19.00/lb 薑蔥龍蝦 |
| Lobster Steamed with Ginger and Scallions | 19.00/lb 蒜茸蒸龍蝦 |
| Braised Crab with Hot Sauce in Clay Pot | 24.00 大千蟹煲 |

| PRAWNS | 蝦 |
|--|---------------|
| Prawns with Glazed Walnuts | 11.50 核桃蝦球 |
| Spicy Garlic Sauce Prawns | 10.50 蒜茸蝦球 |
| Kung Pao Prawns with Peanuts & Bamboo Shoots | 10.50 宮保蝦球 |
| House-made Rice Wine Sauce Prawns w/ Pickled Greens | 10.50 糟水蝦球 |
| Sweet and Sour Prawns | 10.50 甜酸蝦球 |
| Spicy Szechuan Prawns with Red Chili Peppers ... | 10.50 川椒蝦球 |
| Prawns in Curry Sauce with Green Peppers | 10.50 咖喱蝦球 |
| Prawns with Lobster Sauce with Green Peppers ... | 10.50 蝦龍糟 |
| Prawns with Mushrooms, Snowpeas and Celery .. | 10.50 油泡蝦球 |
| Prawns with Cashews and Snowpeas | 10.50 腰果蝦球 |
| Prawns Sauteed in Black Bean Sauce | 10.50 豉汁蝦球 |
| Seafood Basket (Sauteed Scallops, Prawns, and Squid) | 11.50 雀巢三鮮 |
| Prawns Roasted with Rock Salt and Chili Peppers (Served in Shell) | 11.50 椒鹽蝦 |
| Prawns with Snap Peas in House Chili Sauce | 12.50 X O 醬蝦球 |

| SQUID | 鮮魷 |
|---|-----------|
| Spicy Szechuan Squid with Red Chili Peppers | 8.50 川椒鮮魷 |
| Kung Pao Squid with Red Chili Peppers | 8.50 宮保鮮魷 |
| Squid with House-made Rice Wine Sauce and Pickled Greens | 8.50 糟水鮮魷 |
| Squid Sauteed with Mushrooms and Celery | 8.50 油泡鮮魷 |

| FRESH FISH FILLETS (Based on Availability) | 魚球 |
|--|----------------|
| Rock Cod Fillets in Black Bean Sauce | 9.50 豉汁斑球 |
| Rock Cod Fillets in Sweet and Sour Sauce | 9.50 甜酸斑球 |
| Rock Cod Fillets Sauteed with Mushrooms, Snowpeas, and Celery | 9.50 油泡斑球 |
| Rock Cod Fillets with Red Chili Peppers | 9.50 川椒斑球 |
| Sole Fillets Sauteed with Snap Peas in House Chili Sauce | 13.00 X O 醬龍利球 |

| WHOLE FRESH FISH (Based on Availability) | 魚 |
|--|-------------|
| Live Rock Cod Steamed with Ginger | A.Q. 清蒸游水石斑 |
| Catfish in Black Bean Sauce | 22.00 豉汁蒸塘虱 |
| Braised Catfish with Soy Sauce and Hot Oil | 20.00 油浸塘虱 |
| Fried Flounder with Soy Sauce and Oil | 18.00 油浸龍利 |

| POULTRY SPECIALTIES | 雞、鴨、乳鴿 |
|--|-------------|
| Ton Kiang Steamed Salt Baked Chicken (Half) | 9.00 東江鹽焗雞 |
| Kung Pao Chicken with Peanuts & Water Chestnuts .. | 8.50 宮保雞球 |
| House-made Rice Wine Sauce Chicken w/ Pickled Greens | 8.50 糟水雞球 |
| Spicy Orange Chicken | 8.50 陳皮雞 |
| Sweet and Sour Chicken | 8.50 甜酸雞球 |
| Chicken in Spicy Garlic Sauce | 8.50 蒜子雞球 |
| Chicken in Curry Sauce with Green Peppers | 8.50 咖喱雞球 |
| Spicy Szechuan Chicken with Red Chili Peppers ... | 8.50 川椒雞球 |
| Chicken with Black and Straw Mushrooms | 8.50 雙菇雞球 |
| Chicken with Cashews and Snowpeas | 8.50 腰果雞 |
| General Chow's Chicken | 8.50 左中棠雞 |
| Crispy Fried Chicken (Half) | 9.00 脆皮炸子雞 |
| Lemon Chicken | 8.50 檸檬雞 |
| Peking Duck with Steamed Buns (Whole) | 23.00 北京片皮鴨 |
| Crispy Fried Squab (Whole) | 13.00 紅燒乳鴿 |
| Roast Duck (Half) | 9.50 燒鴨 |

| PORK SPECILTIES | 豬肉 |
|--|------------|
| Mu Shu Pork with Crepes (6) | 8.50 木須肉 |
| Ton Kiang Spareribs in Sweet Orange Sauce | 9.00 京都排骨 |
| Salt and Pepper Spareribs | 9.00 椒鹽排骨 |
| Steamed Bacon with Dried Mustard Greens | 9.00 梅菜扣肉 |
| Twice Cooked Pork w/ Cabbage in Chili Bean Sauce ... | 8.50 回鍋肉 |
| Barbecued Pork Stir-fried with Snowpeas | 8.50 蘭豆叉燒 |
| Sweet and Sour Pork | 8.50 甜酸古老肉 |
| Spicy Ma Po Tofu with Minced Pork | 8.50 麻婆豆腐 |
| Mongolian Style Pork | 8.50 蒙古肉片 |

| BEEF SPECIALTIES | 牛肉 |
|---|--------------|
| Mongolian Style Beef | 8.50 蒙古牛肉 |
| House-made Rice Wine Sauce Beef w/ Pickled Greens . | 8.50 糟水牛肉 |
| Beef in Spicy Orange Sauce | 8.50 陳皮牛肉 |
| Curry Sauce Beef with Green Peppers | 8.50 咖喱牛肉 |
| Spicy Szechuan Beef with Red Chili Peppers | 8.50 川椒牛肉 |
| Beef Sauteed with Black and Straw Mushrooms | 8.50 雙菇牛肉 |
| Beef Sauteed with Ginger and Scallions | 8.50 薑蔥牛肉 |
| American Broccoli Beef | 8.50 時菜牛肉 |
| Steak Strips with String Beans in Black Bean Sauce | 9.50 豉汁豆角牛柳條 |

豆腐 Bean Curd

1. 麻辣豆腐 Spicy Szechuan Style Tofu.....6.95
2. 紅燒豆腐 Tofu with Mushrooms & Bamboo Shoots.....6.95
3. 湖南豆腐 Tofu with Leeks & Black Bean Sauce.....6.95
4. 茄汁豆腐 Baby Bamboo Shoot with Dry Bean Curd.....6.95
5. 酥炸豆腐 Crispy Fried Tofu.....6.95
6. 酥炸臭豆腐 Deep Fried Stinky Tofu.....6.95
7. 五更麻雞臭豆腐 Five Flavors Spicy Stinky Tofu.....6.95

蔬菜 Vegetables

1. 九層塔炒蛋 Basil with Eggs.....6.95
2. 酸辣甜蛋 Turnip with Eggs.....6.95
3. 蒜香茄子 Eggplant with Ground Pork Sauce.....6.95
4. 九層塔茄子 Eggplant with Basil Leaves.....6.95
5. 蒜香茄子 Eggplant with Spicy Garlic Sauce.....6.95
6. 干扁四季豆 Sautéed String Beans with Ground.....6.95
7. 番茄炒蛋 Tomato with Eggs.....6.95
8. 蒜炒A菜 Stir Fried A Coney with Garlic.....6.95
9. 蒜炒菠菜 Stir Fried Spinach with Garlic.....6.95
10. 蒜炒空心菜 Stir Fried Anchovy with Garlic.....6.95
11. 蒜炒空心菜 Bean Curd Sauce with Anchovy.....6.95
12. 蒜炒高麗菜 Stir Fried Cabbage.....6.95
13. 蒜炒高麗菜 Fried Cabbage & Bacon.....7.95
14. 蒜炒小豆苗 Small Pea Sprout with Garlic Sauce.....6.95
15. 蒜炒中式芥蘭 Chinese Broccoli with Oyster Sauce.....6.95
16. 蒜炒絲瓜 Stir Fried with Chinese Squash.....6.95
17. 蒜炒絲瓜 Chinese Squash with Dried Shrimp.....6.95
18. 蟹粉絲瓜 Chinese Squash with Crab Meat.....6.95
19. 豆豉苦瓜 Bitter Melon with Black Bean.....7.95

炒飯/麵/米粉類

Fried Rice/Noodles/Rice Noodles

1. 鳳梨蝦炒飯 Pineapple & Shrimp Fried Rice.....5.95
2. 揚州炒飯 Yang Chow Fried Rice.....5.95
3. 各式炒麵/米粉(海鮮/蝦/雞/牛/豬).....5.95
4. 各式炒麵(海鮮/蝦/雞/牛).....5.95
5. 上海粗炒麵 Shanghai Fried Flat Noodles.....5.95
6. 雪菜炒年糕 Fried Preserved Vegetables & Rice Cake.....5.95
7. 白菜炒年糕 Shanghai Fried Rice Cake.....5.95

手工麵點 Pastry

1. 芝麻大餅(加蔥) Sesame Bread with Green Onion.....5.95
2. 芝麻大餅(無蔥) Sesame Bread.....5.95
3. 芝麻大餅(半個) Sesame Bread (half).....3.95
4. 黃金芝麻小饅頭(每個) Small Sesame Pie (each).....0.85
5. 蔥油餅 Green Onion Pan Cake.....2.95
6. 小籠包 Small Steam Buns.....3.95
7. 鍋貼 Pan Fried Dumplings.....4.95

飲料 Drinks

1. 西瓜汁 Fresh Watermelon Juice.....2.50
2. 百香果汁 Passion Fruit Juice.....2.50
3. 哈密瓜汁 Honey Melon Juice.....2.50
4. 檸檬汁 Lemonade.....2.50
5. 鮮橙汁 Fresh Orange Juice.....2.50
6. 汽水、可樂 7-up / Coke.....1.50

酒類 Beer/Sake/Wine

1. 德國黑啤酒 German Black Beer.....(每 Pitcher) 10.00
(杯 Glass) 4.00
2. 白威生啤酒 Budweiser.....(每 Pitcher) 8.00
(杯 Glass) 3.00
3. 麒麟生啤酒 Kirin.....(每 Pitcher) 8.00
(杯 Glass) 3.00
4. 台灣啤酒 Taiwan Beer (Bottle).....5.00
5. 可羅那啤酒 Corona (Bottle).....3.00
6. 青島啤酒 Tsing Tao Beer (Bottle).....3.00
7. 喜力啤酒 Heineken (Bottle).....3.00
8. 白威生啤酒 Budweiser Light (Bottle).....3.00
9. 日本啤酒 Hot Sake (Bottle).....(大 Large) 18.00
(小 Small) 12.00
Cold Sake (Bottle).....(大 Large) 18.00
(小 Small) 12.00
10. 日本清酒 Hot Sake (Bottle).....12.00
Cold Sake (Bottle).....12.00
11. 紅酒 Red Wine.....16.00

Hot & Spicy

Printed by: A Plus Printing
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九條通

台菜 烤燒

Tung Lai Shun Restaurant 東來順

Tel: (626) 288-6588
Fax: (626) 288-7726



營業時間：
上午 11 時至凌晨 1 時
七天營業



(San Gabriel Square 全境廣場內)
140 W. Valley Blvd., #118C
San Gabriel, CA 91776

Business Hours:
11:00AM ~ 1:00AM
Open 7 Days a Week

下酒菜 Appetizer

| | | |
|---------------|---------------------------------|------|
| 1. 招牌泡菜 | House Kim Chi | 2.95 |
| 2. 涼蝦毛豆 | Cooled Soy Bean | 2.95 |
| 3. 涼拌日本小黃瓜 | Flavored Japanese Cucumber | 5.95 |
| 4. 台北沙拉 | Taipei Salad | 5.95 |
| 5. 蒜泥白肉 | Shredded Pork with Garlic Sauce | 5.95 |
| 6. 豬蹄膀(豬耳+豬舌) | Pig's Ear & Tongue | 5.95 |
| 7. 五香花生 | Peanut Dish | 2.95 |
| 8. 小魚花生 | Fried Small Fish with Peanut | 6.95 |
| 9. 五香牛肉 | Flavored Beef Slices | 5.95 |
| 10. 麻辣牛筋 | Spicy Ox Tendon Slices | 5.95 |
| 11. 涼拌雞舌 | Flavored Jellyfish Strips | 6.95 |
| 12. 夫妻肺片 | Spicy Ox Tripe with Beef | 6.95 |
| 13. 麻辣肚絲 | Spicy Ox Tripe Strips | 5.95 |
| 14. 脆皮大腸 | Deep Fried Pork Intestine | 6.95 |
| 15. 蔥油土雞 | Steamed Chicken | 5.95 |
| 16. 拌涼粉麻辣 | Flavored Green Bean Jelly/Spicy | 5.95 |

燒烤類 Grilled

| | | |
|----------------|--------------------------------|------|
| 1. 烤牛小排 | Grilled Short Ribs | 7.95 |
| 2. 烤羊小排 | Grilled Lamb Chops | 8.95 |
| 3. 串燒羊肉串(支) | String of Grilled Lamb | 2.50 |
| 4. 串燒牛肉串(支) | String of Grilled Beef | 2.50 |
| 5. 串燒雞心(2支) | 2 Strings of Chicken Heart | 2.50 |
| 6. 串燒雞腿(2支) | 2 Strings of Chicken Gizzard | 2.50 |
| 7. 串燒雞翅(支) | String of Chicken Wing | 2.50 |
| 8. 串燒雞肉串(支) | String of Grilled Chicken | 2.50 |
| 9. 串燒七厘香(支) | String of Grilled Chicken Butt | 2.50 |
| 10. 串燒花枝(支) | String of Grilled Squid | 2.50 |
| 11. 串燒牛舌 | String of Grilled Ox's Tongue | 3.00 |
| 12. 烤鹹豬肉 | String of Grilled Salted Pork | 5.95 |
| 13. 烤香菇(2支) | 2 Strings of Grilled Mushroom | 2.00 |
| 14. 烤綠豆(支) | String of Grilled Mushroom | 1.50 |
| 15. 烤玉米(支) | String of Grilled Corn | 3.00 |
| 16. 串燒鮮蘆筍(支) | String of Grilled Asparagus | 1.50 |
| 17. 串燒臭豆腐(支) | String of Grilled Stinky Tofu | 2.50 |
| 18. 串燒鴨舌頭(支) | String of Grilled Duck Tongue | 3.95 |
| 19. 串燒魚丸(支) | String of Grilled Fish Ball | 2.00 |
| 20. 串燒小香腸(支) | String of Grilled Sausage | 2.50 |
| 21. 串燒鵪鶉蛋(支) | String of Quail Eggs | 1.50 |
| 22. 烤墨魚 | Grilled Squid | 6.95 |
| 23. 日式鹽烤鯖魚 | Salted Grilled Saba | 6.95 |
| 24. 日式鹽烤三文魚 | Salted Grilled Salmon | 4.95 |
| 25. 日式鹽烤秋刀魚 | Salted Grilled Trout | 5.95 |
| 26. 日式鹽烤魚下巴 | Salted Grilled Fish Chin | 7.95 |
| 27. 日式味噌烤鰻魚 | Miso Snow Fish | 8.95 |
| 28. 日式鹽烤香魚 | Salted Grilled Ayu | 4.95 |
| 29. 烤台式香腸 | Grilled Taiwan Style Sausage | 5.95 |
| 30. 烤豬血糕 | Grilled Pig's Blood Cake | 2.50 |
| 31. 烤甜不辣 | Grilled Tempura | 2.50 |
| 32. 金針菇牛肉卷(2個) | Mori & Beef Roll | 4.95 |
| 33. 金針菇培根卷(2個) | Mori & Bacon Roll | 4.95 |
| 34. 蘆筍培根卷(2個) | Asparagus & Bacon | 4.95 |

Hot & Spicy

特色小炒 Chef's Special

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|----------------|-------------------------------------|-------|
| 1. 九層塔炒鴨肉 | Conch with Basil | 8.95 |
| 2. 韭菜花(韭菜) 樹不猴 | Fish Cake with Chinese Chives | 7.95 |
| 3. 韭菜花(韭菜) 香干絲 | Dried Bean Curd w/ Chinese Chives | 7.95 |
| 4. 酸菜炒肚絲 | Sauteed Preserved Veg. & Pork Belly | 6.95 |
| 5. 九層塔海瓜子 | Sauteed Clam with Basil | 8.95 |
| 6. 豉椒海瓜子 | Sauteed Clam w/Black Bean Sauce | 8.95 |
| 7. 清炒花枝 | Stir Fried Octopus | 8.95 |
| 8. 唐芹魷魚 | Squid with Chinese Celery | 8.95 |
| 9. 五味魷魚 | Five Flavored Squid | 7.95 |
| 10. 九層塔炒雙魷 | Two Flavored Squid with Basil | 8.95 |
| 11. 泡椒海蜆頭 | Twisted Cruller w/Jelly Fish | 9.95 |
| 12. 蔥爆海蜆頭 | Jelly Fish with Green Onion | 9.95 |
| 13. 辣子炒田雞 | Sauteed Frog Legs w/Hot Chili | 9.95 |
| 14. 茶香田雞 | Sauteed Frog Legs w/Maggre Sauce | 9.95 |
| 15. 椒鹽雞腿 | Chicken Knee with Spicy Salt | 8.95 |
| 16. 美極刺皮魚 | Fish Skin with Maggi Sauce | 8.95 |
| 17. 蔥薑蔥條紅斑 | Baked Throathead with Ginger | 15.95 |
| 18. 冰火銀絲紅斑 | Two Flavor Throathead | 15.95 |
| 19. 蒜苗炒臘肉 | Fried Chinese Bacon w/Fresh Leek | 7.95 |
| 20. 蒜苗炒香腸 | Sauteed Sausage w/Fresh Leek | 7.95 |
| 21. 苦瓜小魚干 | Dried Fish with Bitter Melon | 7.95 |
| 22. 白灼牛百果 | Boiled Beef Tripe | 7.95 |
| 23. 酸白菜牛百果 | Pickled Cabbage w/ Beef Tripe | 7.95 |

鹽酥類 Fried Spicy Salt

| | | |
|---------|---------------------------------|------|
| 1. 鹽酥雞 | Fried Chicken with Spicy Salt | 6.95 |
| 2. 鹽酥田雞 | Fried Frog Legs with Spicy Salt | 8.95 |
| 3. 鹽酥魷 | Fried Octopus with Spicy Salt | 7.95 |
| 4. 鹽酥花枝 | Fried Squid with Spicy Salt | 6.95 |
| 5. 鹽酥蝦 | Fried Shrimps with Spicy Salt | 8.95 |

湯類 Soup

| | | |
|-----------|-----------------------------------|------|
| 1. 酸辣湯 | Hot & Sour Soup | 5.95 |
| 2. 雞翅玉米湯 | Chicken Corn Soup | 6.95 |
| 3. 蕃茄蛋花湯 | Tomato Egg Flower Soup | 5.95 |
| 4. 酸菜肚片湯 | Ox Tripe with Salted Mustard Soup | 6.95 |
| 5. 冬瓜蛤蜊湯 | Clam w/Winter Melon Soup | 7.95 |
| 6. 蛤蚧土雞湯 | Clam & Chicken Soup | 9.95 |
| 7. 福州魚丸湯 | Fish Ball Soup | 4.95 |
| 8. 苦瓜排骨湯 | Bitter Melon & Spareribs Soup | 7.95 |
| 9. 冬瓜排骨湯 | Winter Melon & Spareribs Soup | 7.95 |
| 10. 土雞排骨湯 | Chicken & Spareribs Soup | 9.95 |

砂鍋 Hot Pot

| | | |
|--------------|--------------------------------|------------------------|
| 1. 酸白菜白肉鍋 | Pork Stew with Pickled Cabbage | 10.95 |
| 2. 酸白菜牛肉鍋 | Beef with Pickled Cabbage | 10.95 |
| 3. 酸白菜羊肉鍋 | Lamb with Pickled Cabbage | 10.95 |
| 4. 燒酒土雞鍋(半酒) | Chicken in Rice Wine | (大) 18.95 (小) 12.95 |
| 5. 蒜泥土雞鍋(半酒) | Chicken in Sesame Oil | (大) 18.95 (小) 12.95 |

三杯類 Three Cup Flavors

| | | |
|----------------------|---------------------------------------|-------|
| 1. 三杯土雞 | Three Cup Flavors Sautéed Chicken | 10.95 |
| 2. 三杯鴨舌 | Three Cup Flavors Sautéed Duck Tongue | 12.95 |
| 3. 三杯田雞 | Three Cup Flavors Sautéed Frog | 10.95 |
| 4. 三杯肥腸 | Three Cup Flavors Sautéed Intestine | 9.95 |
| 5. 三杯小雞 | Three Cup Flavors Sautéed Squid | 9.95 |
| 6. 三杯雙味(雞、小卷) | Chicken & Squid | 14.95 |
| 7. 三杯雙味(雞、肥腸) | Chicken & Intestine | 14.95 |
| 8. 三杯雙味(小卷、肥腸) | Squid & Intestine | 14.95 |
| 9. 三杯雙味(雞、鴨舌) | Chicken & Duck Tongue | 16.95 |
| 10. 三杯雙味(小卷、鴨舌) | Squid & Duck Tongue | 16.95 |
| 11. 三杯三味(雞、小卷、肥腸、鴨舌) | 任選三種 | 21.95 |

海鮮 Seafood

| | | |
|------------|-------------------------------------|----------|
| 1. 清炒蝦 | Sauteed Shrimps | 10.95 |
| 2. 宮保蝦 | Kung Pao Shrimps | 10.95 |
| 3. 椒鹽蝦 | Shrimps with Salt Pepper | 10.95 |
| 4. 芥蘭蝦 | Shrimps with Broccoli | 10.95 |
| 5. 甜酸蝦 | Sweet Sour Shrimps | 10.95 |
| 6. 蝦仁炒蛋 | Pan Fried Egg with Shrimps | 8.95 |
| 7. 椒仁豆腐 | Bean Cured with Shrimps | 8.95 |
| 8. 椒鹽蝦仁 | Shrimps with Walnuts | 12.95 |
| 9. 蔥爆蝦仁 | Shrimps with Cashew Nuts | 12.95 |
| 10. 招牌蝦球 | Hours Special Shrimp Balls | 10.95 |
| 11. 小魚餅夾蝦仁 | Mini shrimp in Crispy Sesame Pie(4) | 9.95 |
| 12. 香酥螃蟹 | Live Crab with Hot Chili Sauce | Seasonal |
| 13. 椒鹽螃蟹 | Live Crab with Salt & Pepper | Seasonal |
| 14. 蒜香螃蟹 | Live Crab with Garlic | Seasonal |

魚類 Fish

| | | |
|----------|---|----------|
| 1. 魚香魚片 | Sole Fish Fillet with Garlic Sauce | 8.95 |
| 2. 豆瓣魚片 | Sole Fish Fillet with Hot Bean Sauce | 8.95 |
| 3. 蔥椒魚片 | Sole Fish Fillet with Black Bean Sauce | 8.95 |
| 4. 爆炒魚片 | Sole Fish Fillet with Oyster-Flavor Sauce | 8.95 |
| 5. 水煮魚片 | Sole Fish Fillet with Hot Spicy Pot | 8.95 |
| 6. 椒鹽小黃魚 | Small Yellow Fish with Salt & Pepper | 9.95 |
| 7. 椒鹽勝利牌 | Deep Fried Fish w/ Salt & Pepper | 9.95 |
| 8. 干煎鰻魚 | Deep Fried Fish w/ Soy Sauce | 10.95 |
| 9. 豆瓣豆腐 | Tilapia with Hot Bean Sauce | Seasonal |
| 10. 蔥烤豆腐 | Tilapia Baked with Green Onion | Seasonal |
| 11. 豆瓣鰻魚 | Codfish with Bean Sauce | 16.95 |

Hot & Spicy

牛肉 Beef

| | | |
|---------------|-----------------------------------|------------------------|
| 1. 魚香牛肉絲 | Shredded Beef with Garlic Sauce | 7.95 |
| 2. 四季豆牛肉絲 | Beef with String Bean | 7.95 |
| 3. 干扁牛肉絲 | Beef with Garlic Sauce | 7.95 |
| 4. 京醬牛肉絲(老北京) | Beef Strips with Peking Sauce | 7.95 |
| 5. 沙茶空心菜炒牛肉 | Beef & Anchovy w/ Salay Sauce | 7.95 |
| 6. 紅燒牛肉 | Ox Tendon in Brown Sauce | 7.95 |
| 7. 水煮牛肉 | Beef in Spicy Hot Pot | (大) 18.95 (小) 12.95 |
| 8. 蔥爆牛肉 | Beef with Green Onion | 8.95 |
| 9. 蒜香牛肉 | Beef with Fresh Leeks | 7.95 |
| 10. 宮保牛肉 | Kung Pao Beef | 7.95 |
| 11. 芥蘭牛肉 | Beef with Broccoli | 7.95 |
| 12. 芝麻牛肉 | Crispy Beef with Sesame | 7.95 |
| 13. 陳皮牛肉 | Tangerine Beef | 7.95 |
| 14. 沙茶牛肉 | Beef with Salay Sauce | 7.95 |
| 15. 豆豉蒸瓜炒牛肉 | Bitter Melon & Black Bean w/ Beef | 7.95 |
| 16. 五更牛筋 | Ox Tendon w/ Hot Sauce | 7.95 |

羊肉 Lamb

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| 1. 蒜苗羊肉 | Lamb with Leeks | 8.95 |
| 2. 蔥爆羊肉 | Lamb with Green Onion | 8.95 |
| 3. 酸白菜炒羊肉 | Lamb with Pickled Cabbage | 8.95 |
| 4. 孜然羊肉 | Lamb with Cumin | 8.95 |
| 5. 咖喱羊肉 | Lamb with Curry | 8.95 |
| 6. 沙茶羊肉 | Lamb with Salay Sauce | 8.95 |
| 7. 九層塔炒羊肉 | Lamb with Basil Leaves | 8.95 |
| 8. 沙茶空心菜炒羊肉 | Lamb & Anchovy w/ Salay Sauce | 8.95 |
| 9. 水燉羊肉 | Lamb in Spicy Hot Pot | 8.95 |

豬肉 Pork

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| 1. 回鍋肉 | Twice Cooked Pork | 6.95 |
| 2. 糖醋小排 | Pork Spare Ribs Horse Style | 6.95 |
| 3. 椒鹽排骨 | Fried Ribs w/ Salt & Pepper | 6.95 |
| 4. 蔥尖肉絲 | Bamboo Shoot with Shredded Pork | 6.95 |
| 5. 京醬肉絲(老北京) | Shredded Pork with Peking Sauce | 6.95 |
| 6. 魚香肉絲 | Shredded Pork with Spicy Garlic Sauce | 6.95 |
| 7. 辣炒雞 | Spicy Stir Fried Pork | 6.95 |
| 8. 香干肉絲 | Shredded Pork with Dry Bean Curd | 6.95 |
| 9. 九層塔肥腸 | Intestine with Basil Leaves | 7.95 |
| 10. 蒜香上卷 | Bean Thread with Ground Pork | 6.95 |
| 11. 五更腸旺 | Intestine with Hot Sauce | 7.95 |
| 12. 梅菜扣肉 | Braised Pork with Preserved Vegetable | 7.95 |
| 13. 豆豉蒸瓜炒肉絲 | Bitter Melon & Pork w/Black Bean | 7.95 |

雞類 Chicken

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| 1. 辣炒土雞 | Spicy Stir Fried Chicken | 7.95 |
| 2. 小魚餅夾雞粒 | Mini Chicken in Crispy Sesame Pie(4) | 6.95 |
| 3. 宮保雞丁 | Kung Pao Chicken | 6.95 |
| 4. 魚香雞丁 | Diced Chicken with Garlic Sauce | 6.95 |
| 5. 辣子雞丁 | Diced Chicken with Hot Sauce | 6.95 |
| 6. 芥蘭雞丁 | Diced Chicken with Broccoli | 6.95 |
| 7. 蔥爆雞丁 | Chicken with Cashew Nuts | 6.95 |

TWOHEY'S OLD-FASHIONED SODA FOUNTAIN

For Over 50 Years, Twohey's has maintained a tradition of Serving the Finest Hand Dipped Fountain Sodas in the San Gabriel Valley. It's True: The Finest Quality Ice Cream using our Original Recipe Berries.

LEMONADE, LIMEADE \$1.75

(Hand Brewed by L.L. McQuinn, 1937)

TROPICAL FRUIT SMOOTHIE \$1.75

A Refreshing Blend of Coconut Cream, Fresh Lemon, Orange and Lime Juices, Bananas and Strawberries

COOKIE MAGIC \$1.75

Vanilla Ice Cream Blended with Milk Chocolate Fudge and Homemade Cookies

ICE CREAM \$1.50/\$2.50

Vanilla, Chocolate, Strawberry, Chocolate Mint, Non-fat Vanilla, Yogurt and Flavoured like-Milk

SHERBETS \$1.50/\$2.50

Raspberry or Pineapple



FROSTED DRINKS

ORANGE, LEMON, LIME \$1.25

(Hand Brewed by Pauline Smith, 1937)

SHAKES, FLOATS, SODAS

Chocolate, Vanilla, Strawberry, Raspberry, Banana, Cherry, Pineapple and Caramel

MILK SHAKES \$2.50

MILK SHAKES \$2.50

COKE FLOAT \$2.50

ROOT BEER FLOAT \$2.50

FROSTED ROOT BEER \$2.50

ICE CREAM SODAS \$2.50

SHERBET FUDGE \$2.50

Raspberry or Pineapple

L.A.'s Award Winning HOT FUDGE SUNDAES

Twohey's "FAMOUS" Butter Pecan or Milk Chocolate

SMALL \$2.25 LARGE \$3.50

TRADITIONAL SUNDAES

Pineapple • Marshmallow • Chocolate • Hot Caramel • Strawberry • Raspberry • Blueberry • Peach • Apple • Cherry Topping

TWOHEY'S FAMOUS TOPPINGS

Truly Seasoned Almonds • Pecans • Peaches • Bananas • Cream • Vanilla • Strawberry • Raspberry • Blueberry • Peach • Apple • Cherry Topping

For Each Additional Topping above add \$1.50

GOURMET FOUNTAIN TREATS

BANANA SPLIT ROYALE \$4.50

A Sprinkle of Vanilla Chocolate, Strawberry Ice Cream with Pineapple, Chocolate, and Strawberry Sauce, Bananas, Pecan Whipped Cream, Roasted Almonds and a Cherry

THE ERYTHON \$4.50

Chocolate Chip Cookie or Brownie served in a Golden Topped With Vanilla Ice Cream, Creamy Rich Milk Chocolate Fudge and Capped with Whipped Cream

ROSE BOWL The Grand Delight of Them All \$7.50

Five Scoops of Your Choice of Ice Cream with Strawberry Fudge, Marshmallow and Pineapple, Topped with Roasted Almonds, Cream Cookies and Mounds of Whipped Cream

CONFECTIONERY ITEMS BAKED FRESH DAILY

BY OUR BAKERS FOR OVER 50 YEARS

All Desserts are Available to Take Home by the Slice or Whole

APPLE PIE \$2.50

CHOCOLATE CAKE \$2.50

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BREAKFAST

ORANGE JUICE Freshly Squeezed \$1.50/\$2.25

APPLE JUICE \$1.50/\$2.25

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TAKE OUR MENU

BREAKFAST

LUNCH

DINNER

LATE NIGHT FAVORITES

TWOHEY'S FAMILY RESTAURANT

"THE HOME OF LITTLE STINK-O"

1224 N. ATLANTIC BLVD.

ALHAMBRA, CA 91601

TELEPHONE 626 284-7387

FAX 626 281-7058

Twohey's (2 1/2 S) Restaurant opened September 1913 on Arroyo Boulevard in Pasadena. The restaurant, with 27 seats, emphasized an old fashioned soda fountain using real ice cream and served the finest hamburgers and sodas in the San Gabriel Valley. The present location was a popular meeting place from the 1920s through the mid-seventies offering drive-in car hop service. The present building was built in 1977 featuring great patio architecture.

Jack Twohey trade-marked the famous Stinko Burger, clothes pin and train logo in 1913 after overhauling a woman's chain of Stinko when the gentleman seated next to her was served a hamburger grossly garnished with onions and pickles.

Twohey's continues to be owned and operated by a local San Gabriel Valley family. We hope you'll continue to be part of our tradition and look forward to working you with great pride!

OUR FAMOUS HAMBURGERS

A Full Quarter Pound of Sirloin Beef is Served on a Grilled Bun with French Fries

FOR ALL HAMBURGER ENTITIES

ADD .50¢ FOR CHEESE

ADD .75¢ FOR MUSHROOMS, BACON OR GUACAMOLE

NO. 1 STINKO BURGER Pickles and Slice of Onions \$4.75

NO. 2 DANIEL BURGER With Lettuce and 1000 Island Dressing \$4.75

NO. 3 CHEF BURGER Sautéed in our Homemade Chili \$4.75

NO. 4 DUTCH STYLE With Our Own Cold Slaw and Onions \$4.75

NO. 5 OLD FASHIONED Served Plain on a Buttered Bun \$4.75

NO. 6 MID WEST Covered With Grilled Onions \$4.75

NO. 7 EVERYTHING 1000 Island Dressing, Lettuce, Pickle, Tomato and Onions \$4.75

NO. 8 TRIPLE DOUBLE Two Quarter Pound Patties with Method American, Jack and Cheddar Cheese, Lettuce, Tomato, Onion Slice, Pickle Chip and 1000 Island Dressing \$6.50

CHARBROILED BURGERS

Our Juicy Juicy One Half Pound Sirloin Burgers are Lightly Seasoned and Charbroiled to Perfection on a Grilled Bun and Garnished with Lettuce, Tomato and Pickles and Served with French Fries

NO. 9 ALL AMERICAN HALF POUNDER \$6.50 with Cheese \$6.50

NO. 10 ELVIS BURGER One-half Pound Charbroiled Ground Sirloin Patty Topped with Sautéed Onions and One Cheese Dressing \$6.50

NO. 11 GARDEN OF EDELWEISS One-half Pound Charbroiled Ground Sirloin Patty, Topped with Sautéed Onions and One Cheese Dressing \$6.50

NO. 12 TRIPLE BURGER One-half Pound Charbroiled Ground Sirloin Patty, Topped with Sautéed Onions and One Cheese Dressing \$6.50

NO. 13 TEX-MEX BURGER One-half Pound Charbroiled Ground Sirloin Patty Topped with Malted Paprika Jack Cheese and Guacamole. Salsa Served on the Side \$6.50

NO. 14 CALIFORNIA BURGER A Charbroiled Half Pound Patty Topped with Sautéed Onions, Monterey Jack Cheese and Avocado Slices \$6.50

• • RING CHIDO Add a Small Order of Our Famous Onion Rings for \$1.50 • •

To Our Senior Friends 60 Years & Over: We Offer a 10% Discount on all Regularly Priced Sandwiches and Dinners.

Please Advise the Cashier if You are Eligible

BREAKFAST SERVED ALL DAY

Prices Subject to Change without Prior Notice

WE RESERVE THE RIGHT TO MAKE CHANGES TO THIS MENU. IT IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. WE RESERVE THE RIGHT TO MAKE CHANGES TO THIS MENU. IT IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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SPICING UP MY
COINTEGRITY

FULL SERVICE
FRESH ASIAN COOKING
DAILY AFTER 4:00 PM

SANTA CLARA
3927 Rivermark Plaza
Montague @ Agnew
408-748-3355

Small Plates

CHICKEN SATAYS
Grilled marinated chicken skewers with peanut dipping sauce and chopped cucumbers. **\$6.95/box**

CHICKEN LETTUCE WRAP
Marinated chicken seared with chopped vegetables, topped with crunchy soy nuts and served with rice speed sauce. **\$6.95**

GREEN ONION ROLL
Indian flat bread with a side of creamy curry. **\$2.95**

SALT & PEPPER CALAMARI
Crispy morsels sautéed with chiles, served with cocktail sauce. **\$7.95**

STEAMED TREASURES
Five pouches in its own steamer with a flavorful mustard chili soy sauce. **\$5.65**

CRISPY POTSTICKERS
This is not your ordinary chicken potsticker. It's light and crunchy, served with a spicy soy sauce. **\$3.65/box \$5.65/plate**

SAY CHEESE! WONTONS
Cream cheese and crab wontons served with Singapore hot sauce dipping sauce. **\$5.35/box**

VEGGIE SPRING ROLLS
With my tangy sweet and sour. **\$3.65/two \$5.65/box**

EDAMAME
Sweet, buttery soybeans served warm with Soybean pepper. **\$3.95**

ASIAN RIBS
Tender mouthwatering pork ribs glazed on the grill and served with Korean cabbage slaw. **\$7.95**

TONIGHT ASSORTED APPETIZER PLATTER
Veggies, spring rolls, potstickers, chicken satays. **\$10.95/box**

Salads
YAN'S CHINESE CHICKEN SALAD
Ribs in house Chinese chicken salad tossed with Red cabbage, oranges, peanuts, and cilantro tossed in my original peanut dressing, garnished with wonton chips. **\$8.25/box \$5.75/plate**

GINGER LIME CHICKEN SALAD
My refreshing, tangy, ginger vegetable mixed with tomatoes, cucumbers, and mint. **\$8.25/box \$5.75/plate**

SPINACH SALAD WITH MALAYSIAN SHRIMP
Tender shrimp with Malaysian spices, grilled and tossed with spinach, mango, tomato, cucumber, and cashew in my creamy honey dressing. **\$9.25**

Soups

HOT AND SOUR SOUP
Tasty and mixed vegetables swirl in this famous Sichuan soup spiced with flowered egg. **\$2.95/cup \$5.75/plate**

WONTON SOUP
Indulgent, flavorful pork wontons swimming in broth with mushrooms, carrots, and green onions. **\$3.25/cup \$6.75/plate**

WOK STOCK 'N BARREL
I put everything in this soup. Shrimp, chicken, beef, vegetables, and noodles. Asian comfort food in a bowl. **\$8.95**

Noodles and Rice
PINEAPPLE FRIED RICE
Fennel and padon flavored rice with shrimp, Chinese sausage, and chili, splashed with a tangy Thai broth. **\$7.95**

PAD THAI
My best on a favorite dish from Thailand with rice noodles, bean sprouts, and peanuts. The basil and fresh lime juice really brings out the flavor. **\$9.25 CHICKEN \$8.25**

CHAR KUEN TEOW
A Singaporean dish of wheat and rice noodles sautéed in a dark sweet sauce with shrimp, Chinese sausage, bean sprouts, and Thai basil. **\$9.25**

LO MEIN
Sweet, buttery soybeans served warm with mushrooms, celery, bean sprouts, and green onions. **CHICKEN OR BEEF \$8.25 SHrimp \$9.25**

FRIED RICE
Rare Thai "jiffies" in the wok - this is the secret to good fried rice. With chopped broccoli, carrots, green beans, and mushrooms. **WAGYU \$6.95 COMBINATION \$8.50**

HONG KONG STYLE PAN-FRIED NOODLES
Sautéed vegetables with your choice of protein in a soy, oyster sauce, and ginger gravy. **CHICKEN OR BEEF \$7.25 SHrimp \$10.50 COMBINATION \$10.50**

BEEF CHOW FUN
Marinated beef with rice noodles, onions, bean sprouts and Wok Hay! My pick when I'm hungry. **\$8.50**

Kid's Favorites
CRISPY CHICKEN STRIPS
With wonton chips and sweet and sour sauce. **\$3.95**

QTOI MELT
Indian flat bread with melted American cheese. **\$3.50**

GLAZED TERIYAKI CHICKEN STRIPS
Served with rice and wonton chips. **\$4.25**

Curries

FEATURING MY FAVORITE OF THE BEST OF SOUTHEAST ASIA
MALAY STYLE BEEF RENDANG
Tender slowly braised beef with lemongrass, ginger, garlic, and aromatic Malaysian spices. **\$10.50**

MELAKA CURRY
A rich yellow "Pongkang" style curry with vegetables, also popular in Macao, China. Served in a clay pot. **CHICKEN \$8.95 VEGETARIAN \$8.50**

THAI GREEN CURRY
A spicy green curry with fresh herbs, eggplant, green beans, bamboo shoots, and tomatoes. **CHICKEN \$8.95 BEEF \$9.95 SHrimp \$10.95 VEGETARIAN \$8.50**

THAI RED CURRY
Spicy curry joins a fresh vegetable medley and a hint of coconut to make this an exotic Thai treat. **CHICKEN \$8.95 BEEF \$9.95 SHrimp \$10.95 VEGETARIAN \$8.50**

Grill and...
MALAYSIAN SALMON
Braised with an aromatic, coconut, curry, and coriander spice rub. Served with mango, cucumber, salsa and five flower rice. **\$15.50**

HISUYAKI HALLSUT
Marinated with a unique blend of sake and miso offering a savory Japanese taste. Served with wasabi mashed potatoes. **\$15.95**

MARTIN'S ASIAN RIBS
Mayheming pork ribs braised in Chinese Spice and glazed on the grill. Served with wasabi mashed potatoes. **\$12.95**

KOREAN BBQ BEEF
The secret is using tender beef in a spicy, sweet sauce, then grilling to perfection. With tomatoes and cucumbers. **\$9.95**

PORK TONKATSU
Tender pork chops dipped in a light egg batter and fried to perfection. Served over a bed of cabbage with marinated carrots and honey teriyaki sauce. **\$8.95**

CHICKEN TERIYAKI
My special pre-heat - sweet Japanese-style chicken breast, grilled, served with sautéed green beans. **\$8.95**

Vegetable Sides

SICHUAN EGGPLANT \$6.75
SPICY GREEN BEANS \$6.75
With minced chicken. **\$7.25**
LIGHT GARLIC VEGETABLES \$5.75

BRAISED BOK CHOY WITH OYSTER SAUCE \$5.75
GARLIC SPINACH AND MIXED GREENS \$5.75
WASABI MASHED POTATOES \$5.50

Martin's Wok Favorites

MONGOLIAN BEEF
Bold flavor with a touch of chili, green beans, mushrooms, and onions served atop crunchy rice sticks. **\$9.95**

CASHWU
Delicate Cantonese stir-fry with celery, mushrooms, baby corn, carrots, and green beans, so light and delicious. **CHICKEN \$8.95 SHrimp \$12.50 Vegetables & Tofu \$7.95**

KUNG PAO
With spicy Sichuan peppers and roasted peanuts. I loved it down some from original recipe so that you really won't catch fire. **CHICKEN \$8.95 SHrimp \$12.50 Vegetables & Tofu \$7.95**

SIZZLING SICHUAN
Chiles, onions, carrots, celery and mushrooms in my spicy sauce with just the right amount of Sichuan peppers served on a sizzling plate. **BEEF \$9.95 SHrimp \$12.50**

YAN'S "YA GOTTA HAVE IT" WALNUT SHRIMP
Pump shrimp lightly coated in a sweet, creamy honey dressing. Tossed with glazed walnuts. Served atop rice sticks. **\$14.95**

SPICY THAI BASIL
The key is lots of fresh basil, with tomatoes, sweet & hot chilis, in a savory Thai sauce. **CHICKEN \$8.95 SHrimp \$12.50**

HOISIN CHICKEN WITH GARLIC SPINACH
Tender chicken breast with my own special hoisin sauce, served on a bed of garlic spinach. **\$9.95**

SWEET AND SOUR
The perfect balance of tangy sweet and sour with onions, bell peppers, and pineapple. Cucumbers and mint make it extra special. **CHICKEN \$8.95 SHrimp \$12.50**

SINGAPORE FIRECRACKER
Tangy, spicy! I use fresh tomatoes, onions, Asian herbs, and lemongrass to make this unique aromatic sauce that you'll only find here. **CHICKEN \$8.95 BEEF \$9.95 SHrimp \$12.50**

KOREAN BULGOGI STEAK
A national dish of Korea, beef or chicken is marinated with onions in a sesame sauce, served on a bed of spinach and greens. **BEEF \$11.50 CHICKEN \$10.50**

ORANGE ORANGE
Crispy chicken, or shrimp with a hint of cool, sweet orange and a splash of chili. **CHICKEN \$8.95 SHrimp \$12.50**

BROCCOLI STIR-FRY
A spicy, earthy, green sauce with broccoli, carrots, and onions. A longtime Yan family favorite. **BEEF \$9.95 CHICKEN \$8.95 SHrimp \$12.50**

WE CAN SUBSTITUTE VEGETABLES AND TOFU IN MOST DISHES

We add no MSG **1** = Mild **11** = Medium

M E N U



LUNCH

FEATURING *Fresh* ASIAN COOKING

APPETIZERS

- Chicken Lettuce Wrap \$5.95
Roll some fun into your meal.
Minced chicken stir-fried with chopped
vegetables, topped with crunchy soy nuts
and served with our special sauce.
- Crispy Potstickers \$3.45/four
This is not your ordinary chicken
potstickers. It's light and crunchy,
served with a spicy soy sauce.
- Say Cheese! Wontons \$4.95/four
Cream cheese and crab wontons
served with Singapore dipping sauce.
- Veggie Spring Rolls \$3.45/two
With our tangy sweet and sour.
- Edamame \$3.50
Sweet, buttery soybeans - healthy
and fresh! Served warm with 5-spice pepper.

Soups

- Wonton Soup \$2.95/cup
Traditional, flavorful pork wontons
swimming in broth with mushrooms,
carrots, and green onions.
- Hot & Sour Soup \$2.50/cup
Tofu and mixed vegetables swirl in
this famous Sichuan soup garnished
with flowered eggs.

SALADS

- Yan's Chinese Chicken Salad \$7.95
This is how Chinese chicken salad
tastes best. Oranges, peanuts, and
cilantro tossed in my original peanut
dressing, garnished with wonton chips.
- Ginger Lime Chicken Salad \$7.95
My refreshing, tangy, ginger vinaigrette
mixed with tomatoes, cucumbers, and mint.
- Spinach Salad with Malaysian Shrimp \$8.88
Tender shrimp with Malaysian spices, tossed with
spinach, mango, tomato, cucumbers, and cashews
in a creamy honey dressing.

NOODLES & RICE

- Fried Rice \$6.75/veg
Rice that "jumps" in the wok - this
is the secret to good fried rice. With chopped
broccoli, green beans, mushrooms, and tofu.
- Wok, Stock 'n Barrel Soup \$7.95
I put everything in this soup: Shrimp,
chicken, beef, vegetables, noodles. I call it
Asian comfort food in a bowl.
- Lo Mein \$7.25/chicken
My lo mein is made with fresh noodles
tossed with mushrooms, celery, bean
sprouts, and green onions.
- Pad Thai \$7.25/chicken
My twist on a favorite dish from
Thailand with rice noodles, bean sprouts
and peanuts. Thai basil and fresh
squeezed lime juice really brings out the flavor.
- Beef Chow Fun \$8.25
Marinated beef with rice noodles, onions, bean sprouts,
and a touch of Wok-Hey! My pick when I'm really hungry.
*Noodles and rice available with chicken, beef, shrimp or tohuvege!

YAN CAN GRILL

- Chicken Teriyaki \$7.95
My special (not too-sweet) Japanese-style
chicken breast, grilled, served with
stir-fried green beans over rice.
- Lemongrass Chicken \$7.95
Chicken breast marinated in aromatic spices,
grilled, served over rice with tomatoes and
cucumbers. Drizzled with lemongrass sauce.
- Korean BBQ Beef \$8.95
The secret is using tender beef in a spicy,
sweet sauce, then grilling to perfection.
Served over rice with tomatoes
and cucumbers.

KID'S FAVORITES

- Crispy Chicken Strips \$3.95
and wonton chips with sweet and sour sauce.
- Glazed Teriyaki Chicken Strips \$4.25
Served with rice and wonton chips.

MARTIN'S FRESH WOK FAVORITES

Served with steamed white rice or carrot brown rice.

Chicken \$7.95

- Kung Pao**
With spicy Sichuan peppers and roasted peanuts.
I toned it down some from the original recipe so that
your mouth won't catch fire.
- Melaka Curry**
A rich yellow "Portuguese" style curry with zucchini, carrots,
peppers and onions, also popular in Macau, China.
- Spicy Basil**
The key is lots of fresh basil with sweet and hot chilies
in a savory Thai sauce.
- Sweet and Sour**
We've created the perfect balance of tangy sweet and
sour with onions, bell peppers, and pineapple, but it's the
cucumbers and mint that make this extra special!
- Singapore Firecracker**
Tangy Spicy! I use fresh Asian herbs and lemongrass to make
this unique aromatic sauce that you'll only find here.
- Thai Curry**
Spicy curry joins a fresh vegetable medley and a hint of
Thai basil and coconut to make this an exotic Thai feast.
- Orange Orange**
Crispy chicken with a hint of cool, sweet orange
and a splash of chili.
- Light Garlic Cashew**
Delicate Cantonese stir-fry with celery, mushrooms, baby corn,
carrots, green beans and fresh basil, so light and delicious.

Tofu/Vegetables \$7.25

- Thai Curry**
Spicy curry and a hint of Thai basil and coconut
make this an exotic Thai feast.
- Kung Pao**
With spicy Sichuan peppers and roasted peanuts.
I toned it down some from the original recipe so that
your mouth won't catch fire.
- Melaka Curry**
A rich yellow "Portuguese" style curry with zucchini, carrots,
peppers and onions, also popular in Macau, China.
- Light Garlic Cashew**
Delicate Cantonese stir-fry with fresh basil, so light and delicious.

Beef \$8.25

- Sizzling Sichuan**
Chilies, onions, carrots, celery, and mushrooms
in my spicy sauce with just the right amount of Sichuan peppers.
- Mongolian**
I've made this bold and so tasty that you'll
make this traditional favorite one of your own.
With green beans, mushrooms, and onions,
served atop crunchy rice sticks.
- Singapore Firecracker**
Tangy Spicy! I use fresh Asian herbs and lemongrass to
make this unique aromatic sauce that you'll only find here.
- Beef with Broccoli**
A soy, oyster, ginger sauce with broccoli, carrots, and
onions. A longtime Yan family favorite.

Shrimp \$9.25

- Singapore Firecracker**
Tangy Spicy! I use fresh Asian herbs and lemongrass to
make this unique aromatic sauce that you'll only find here.
- Kung Pao**
With spicy Sichuan peppers and roasted peanuts.
I toned it down some from the original recipe so that
your mouth won't catch fire.
- Spicy Basil**
The key is lots of fresh basil with sweet and hot chilies
in a savory Thai sauce.
- Sweet and Sour**
We've created the perfect balance of tangy sweet and
sour with onions, bell peppers, and pineapple, but it's
the cucumbers and mint that make this extra special!
- Sizzling Sichuan**
Chilies, onions, carrots, celery, and mushrooms in my
spicy sauce with just the right amount of Sichuan peppers.
- Thai Curry**
Spicy curry joins a fresh vegetable medley and a hint of
Thai basil and coconut to make this an exotic Thai feast.
- Light Garlic Cashew**
Delicate Cantonese stir-fry with celery, mushrooms, baby
corn, carrots, green beans and fresh basil, so light and delicious.

When You Start Talking... We Start Wokking.

We add no MSG. Martin's favorites 1 = Mild 11 = Medium